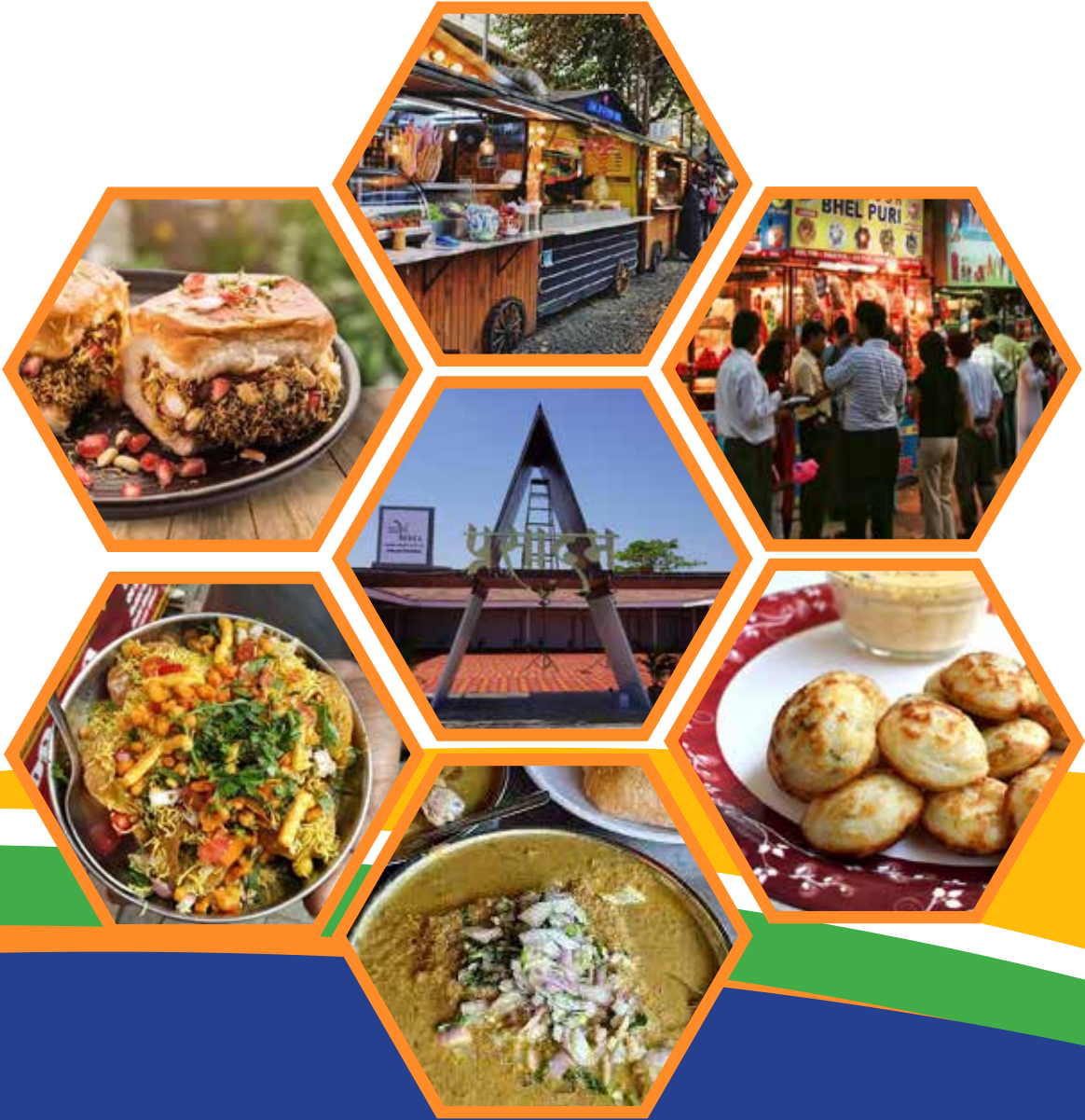


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fssai



स्वास्थ्य एवं
परिवार कल्याण मंत्रालय
MINISTRY OF
HEALTH AND FAMILY WELFARE

भारतीय खाद्य सुरक्षा और मानक प्राधिकरण
Food Safety and Standards Authority of India



**HEALTHY AND
HYGIENIC FOOD
STREETS**



Healthy and Hygienic Food Streets

“Healthy and Hygienic Food Streets” in India refer to designated areas or streets where food vendors, stalls, or eateries offer a wide variety of nutritious, wholesome, and clean food options. These food streets focus on providing food items that are prepared and served in a manner that adheres to high standards of hygiene, ensuring the safety and well-being of the consumers

About the Initiative

The Ministry of Health and Family Welfare (MoHFW) in collaboration with the Ministry of Housing and Urban Affairs (MoHUA), has requested States/Union Territories (UTs) to develop 100 food streets across the country. This initiative is being taken up as a pilot project to create an example for other such food streets to come up across the country for ensuring hygienic and safe food practices.

To encourage safe and healthy food practices among food businesses and community members, thus, reducing foodborne illnesses and improving overall health outcomes.



To promote hygienic recipes in a well-defined and organized geographical area with proper infrastructure for hygiene and other supporting facilities.



To promote traditional recipes, such as millet-based recipes.



To create direct/indirect employment for the community.



To promote food tourism



To modify 100 selected existing Street Food hubs in the country to serve hygienic food products.





Vision

To raise the food safety and hygiene standards of India's street vended food to global benchmarks



Objectives

Implementation Plan

The initiative is being implemented through National Health Mission (NHM) in convergence with Ministry of Housing and Urban Affairs (MoHUA) with technical support from FSSAI.



Key Features

The Healthy and Hygienic Food Streets will have the following facilities, for which the financial assistance is also being provided



Hand washing



Safe drinking water



Proper flooring in common areas



Common storage space



Dustbin provisions



Appropriate solid and liquid waste disposal



Lighting and branding etc



Billboard usage



Facade preparation and signage of permanent nature

FSSAI Regulatory Requirements for Street Food Vendors and Hubs

Food Safety and Standards Authority of India (FSSAI) is a statutory body established under the Ministry of Health & Family Welfare, Government of India. The FSSAI has been established under the Food Safety and Standards Act, 2006, with a mandate to provide safe and wholesome food to citizens

- As per the Section 31(1) & 31(2) of FSS Act, 2006 every Food Business Operator in the country is required to be licensed/registered.
- The licensing and registration procedure and requirements are regulated by Food Safety & Standards (Licensing and Registration of food Business) Regulations, 2011.

The food business operator can apply for online registration/license on <https://foscos.fssai.gov.in>

As per the FSS Regulation, there is a mandatory requirement of displaying FSSAI License/Registration Number at food premises. FSSAI has introduced Food Safety Display Boards (FSDBs) for various food businesses. Henceforth, in addition to the existing mandatory requirement of displaying FSSAI License/Registration Number, it will also be mandatory (in a phased manner) for FBOs to display these Food Safety Display Boards at FBO premises.



FoSTaC Trainings for Vendors Conducted by FSSAI

OFFLINE TRAINING

- o Duration: 4 Hrs
- o Course: Basic food hygiene training comprising Good Hygiene Practice (GHP), Good Manufacturing Practices (GMP), food adulteration and usage of food additives
- o Languages: Hindi, English or any regional language according to the need of the street food vendors.
- o The training partner will conduct the training and will help in online enrolment and certification of the street food vendors.
- o The fee of training partner could be borne by government, CSR partner or street food vendors

ONLINE TRAINING VIA MOBILE APP

- Self-guided online course
- Duration: 2 Hrs
- Course: E-learning module for Street Food Vendor. The modules explain the requirements as per Schedule 4 of FSS (Licensing and Registration of Food Businesses) Regulation, 2011, COVID Awareness videos, DART videos on the detection of adulteration using household items, and video on FSSAI registration process.
- Language: Hindi
- To take the course the street food vendor has to download the mobile application from the Google play store <https://play.google.com/store/apps/details?id=com.fostac>
- The street food vendor has to register and then complete the course.
- On successful completion of modules and assessment the users will be able to download the training participation certificate



Inspection Criteria and checklist for Inspection

The checklist includes the parameter to assess the implementation of various requirements stated under Project Healthy and Hygienic Food Street. The checklist focuses on implementation of good hygiene and sanitary practices laid in Schedule 4 of FSS (Licensing and Registration of Food Businesses) Regulations, 2011.

The checklist has been divided into two parts:

- a) **Street Food Hub**(Common Facilities Applicable To Each Food Street) : This section focuses on assessment of the location, facilities and infrastructure available for safe dispensing of street food
- b) **Slab Stall/Lock Stall**-Individual Facilities(applicable to all vendors):This section focuses on assessing the hygiene and sanitary practices, food handling,waste management, maintenance and sanitation requirement followed by food handler(s)on each Stall.

Inspection Checklist

Date of Assessment	Address/ Location
Name of assessing department/ agency	Name and contact details of assessor
No. of food street vendors	

1.StreetFoodHub (Common Facilities Applicable To Each Hub)			
Sr.No.	Assessment Criteria	Yes	No
01	General regulatory requirements for running food business operation in premises		
	a) License/registration under FSSAI,2006		
	b) NOC from municipality/local body		
	c) Proper toilet facility		
	d) Adequate facility and designated area for hand washing		
	e) Adequate drainage facility		
	f) Adequate water supply		
	g) Appropriate solid and liquid waste disposal		
	h) Provision for appropriate solid and liquid waste disposal		
02	Food stalls are located in clean,ventilated,non-polluted areas		
	a) Surrounding area are clean and away from polluted area		
	b) Area is properly ventilated naturally or artificially by means of fans		
03	Adequate space is available for orderly placement of vendor stalls & orderly flow of material in and out of the stalls		
	a) Adequate space between stalls		
	b) Freely accessible allowing easy flow of material and person movement in and out of stalls		
04	Better amenities like eating facility for all age groups and parking arrangement for vehicles.		

1. Street Food Hub (Common Facilities Applicable To Each Hub)

Sr.No.	Assessment Criteria	Yes	No
05	Sufficient number and proper lighting to facilitate food preparation is available		
	a) Adequate lighting through natural or artificial means in food handling area		
	b) Light points above food preparation are protected/covered suitably		
06	Proper supply of potable water with storage facility is available & is used for cooking, preparing ice & steam washing of utensils & cleaning of working surfaces.		
	a) Potable water supply for cooking and washing utensils		
	b) Proper storage facility for potable water and ice.		
07	Quality of water is monitored at source after collection & at usage point.		
	a) Water testing done for quality at source level		
	b) Packaged drinking water used for drinking and cooking purpose is obtained from FSSAI approved supplier		
08	Dedicated areas or common facility are provided for cleaning of utensils & waste storage and shall be located away from food handling detergent used for washing utensils should be of Food grade		
	a) Separate dedicated area for utensil cleaning		
	b) Food grade chemicals are used for washing utensils		
09	Adequate facility for hand washing shall be provided		
	a) Continuous water supply in hand washing areas esp. in washrooms		
	b) Hand washing agent like liquid soap, sanitizer etc. are used.		
	c) Hand drying facility or tissue papers is available.		
10	Adequate facility to exhaust smoke & fumes from food cooking Area		
11	Adequate drainage facility		
	a) Free flow of water and waste in drainage avoiding stagnation		
	b) Drainage are cleaned and maintained timely		
	c) Drainage are covered to prevent pest infestation		
12	Dry and wet waste is segregated properly and collected by Municipalities on daily basis		
13	Food handlers have basic knowledge of food safety & hygiene		

2.Slab Stall/Lock Stall-Individual Facilities (applicable to all vendors)

Sr. No.	Assessment criteria	Yes	No
I.	General Requirements		
	a) All FBO to have registration/License under FSSAI, 2006		
	b) All Food handlers to be certified under FoSTaC training for street vendor		
II.	Design & facilities		
1	Working surface of stall is placed above 60-70 cm from ground		
2	Waste bins with lids are available. There are separate waste Bins for solid and liquid waste.		
3	In case of closed premises, all structures such as walls, doors etc. shall be soundly constructed of materials that are durable, impervious to food particles with no toxic effect in intended use, shall be unable to provide pest harbourage, as far as practicable; and shall be easily and effectively cleaned and Where appropriate, disinfected.		
III	Control of operation		
a)	Raw Materials/Receipt		
1	Raw material ingredients shall be fresh, have FSSAI license/registration number (if applicable) & shall be purchased from FSSAI licensed vendor. It is ensured that no expired Products is procured or used.		
b)	Food processing / Cooking		
1*	Food ingredients are thoroughly washed in potable water before cooking.		
2	Frozen food is thawed hygienically. Thawed food is not stored for later use.		
3*	Water and ice used in food preparation is made from potable water. Water is stored in clean and covered container, preferably with a side tap.		
4	Oil being used is suitable for cooking purposes. Periodic verification of fat and oil by checking the color, the flavor and floated elements is being done.		
5*	Food is cooked thoroughly.		
6	Hot food shall be maintained hot & cold food shall be maintained Cold		
7	Service area and serving equipment are kept clean.		
8	Crockery and cutlery items used for serving purpose are food grade quality. No other item non-food grade quality is used.		
9*	Disposable items used for serving are not reused. Newspaper, thermocol, non-food grade plastics and other printed papers shall not be used for serving food		
c)	Left over Food and Waste Management		
10.	Waste bins are kept covered, emptied periodically & kept clean At all times		
IV.	Personal Hygiene		
1.*	Food Handler washes hands before starting work or after doing Any non-food handling activity (such as visiting toilets, emptying dustbin, etc.).		
2.	Food handler is clean, wearing washed clothes with trimmed Nails & moustache.		
3.	Food handler is covering head and mouth while preparing/serving food & uses aprons, gloves etc while handling Food single use disposable items are not be re-used).		
4.	Food handler is not wearing false nails or loose jewellery.		
5.	Food Handler is not smoking, chewing or spitting while preparing/serving food.		
6.	Food handler is not suffering from any infectious or Communicable disease.		
7.	Food Handler has no open wound or burn.		



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Ministry of Health and Family Welfare

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