



सत्यमेव जयते

MINISTRY OF
HEALTH AND FAMILY WELFARE

SOP FOR MODERNIZATION OF FOOD STREETS



FOOD SAFETY & STANDARDS AUTHORITY OF INDIA

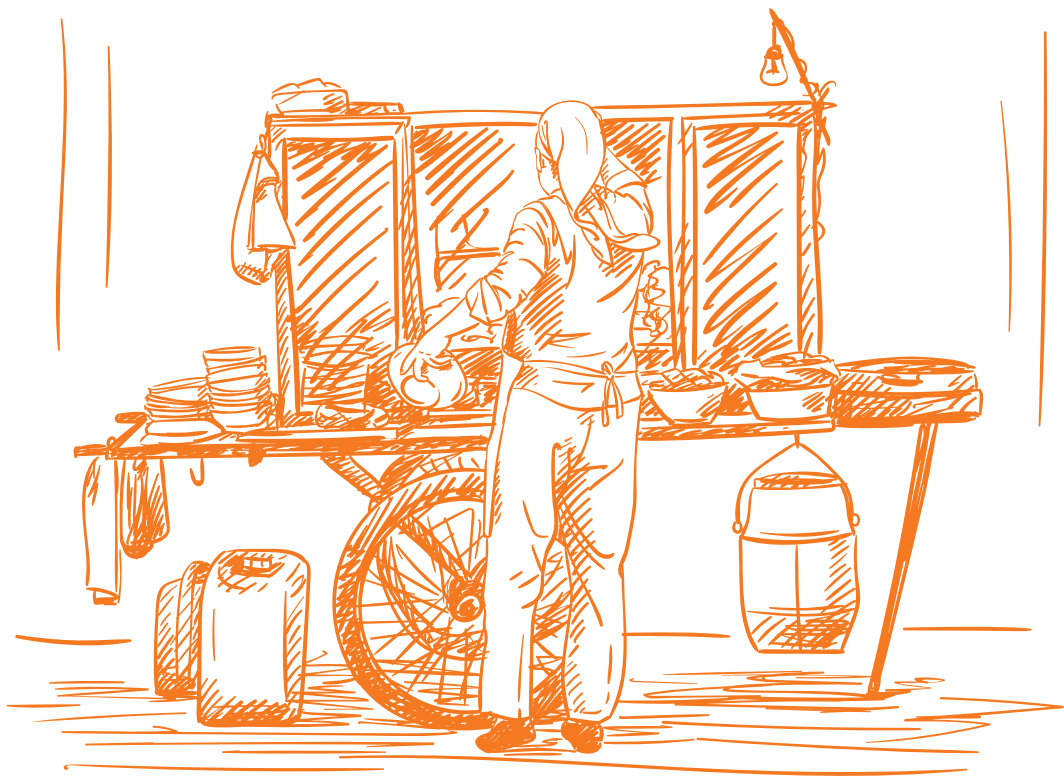


**FOOD SAFETY & STANDARD
AUTHORITY OF INDIA**

**SOP
for
Modernization
of Food Street**



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Street food has been an integral part of our society, culture and heritage for hundreds of years and the richness and diversity of street food found in India, as one traverses the length and breadth of the country, is arguably unmatched in the world. We have vibrant street food hubs spread all across the country that attract scores of visitors every day and hold the promise of also becoming tourism hubs as well, attracting both domestic and international tourists.

It is in this context that raising the health and safety standards of Indian street food gains paramount importance and in which this guidance document would play a stellar role. Improving the hygiene conditions of all our street food hubs, including not only the way the food is prepared but also how it is served, would bring these hubs at par with the global best.

Street food ensures the availability of healthy and nutritious food at affordable prices to millions of Indians and at the same time, provides employment to a large number of people. This book would help in transforming our food streets into Healthy and Hygienic Food Streets, which would mean a higher footfall and better employment opportunities to more people.

I would like to thank the Food Safety and Standards Authority of India for the commendable effort it has put in to bring out this guidance document.

Dr Mansukh Mandaviya

Hon'ble Union Minister of Health and Family Welfare

Hon'ble Minister for Chemicals and Fertilizers

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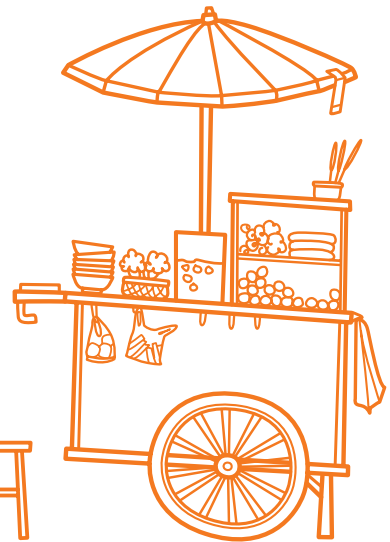
It is heartening to know that the Food Safety Standards Authority of India (FSSAI) under the Ministry of Health and Family Welfare has taken various steps to set the hygiene and food safety standards protocols for strengthening the food safety ecosystem of India.

The Standard Operating Procedure (SOP) of Street Vended Foods contains procedures to be followed while operating street food business. This SOP aimed to develop a model Street vended Food place that encompasses healthy and safe food options for consumers including hygiene and safety guidelines. Efforts have been made to make this SOP easily adoptable by Street Food Vendors.

I believe this SOP will go a long way in improving the hygiene and food safety parameters among Street Food hubs. I take this opportunity to congratulate FSSAI for bringing out this user friendly SOP

Dr Bharati Pravin Pawar
Hon'ble Union Minister of State
for Health and Family Welfare

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राजेश भूषण, आईएएस
सचिव
RAJESH BHUSHAN, IAS
SECRETARY

&
CHAIRPERSON, FSSAI



भारत सरकार
स्वास्थ्य एवं परिवार कल्याण विभाग
स्वास्थ्य एवं परिवार कल्याण मंत्रालय
Government of India
Department of Health and Family Welfare
Ministry of Health and Family Welfare



FOREWORD

Selling and buying street food is an every-day practice for millions of people in our Country. It is also a diverse practice, including ready-to-eat, processed, and fresh foods and beverages sold by formal and informal vendors who may be mobile or operating from stalls or kiosks. Street food constitutes an important component of urban food systems. Focus on safety & health related aspects of these systems is critical in achieving several of the Sustainable Development Goals (SDGs).

FSSAI has initiated a "Clean Street Food Hub" initiative under the umbrella of "Eat Right India" movement to uplift food safety and hygiene in street food vending through a cluster approach. More than 110 such hubs have been certified so far.

In addition to above, modernisation of street food hubs is also planned. It would address livelihood concerns of the urban street vendors by facilitating access to suitable spaces, institutional credit, social security and skills to the urban street vendors for accessing emerging market opportunities.

This document contains benchmarks of Modern Street Food Hubs. It includes location and layouts, themes of designated areas, design of stalls and carts, process of procurement and preparation, sanitation and hygiene etc.

This mission of modernisation of street food hubs will not only change the image of street vended food in India but will also prove as a new tourism attraction.

Place : New Delhi
Date : 6th April 2023

(Rajesh Bhushan)



“

I am delighted to introduce this book on Healthy and Hygienic Food Street. Street foods are an integral part of the food culture in many parts of the world. They offer a unique culinary experience that is affordable, convenient, and delicious. Street food vendors operate in bustling public places and street food hubs, where they prepare and sell a wide variety of food and beverages for consumption. That's why I am thrilled to introduce this book on healthy and hygienic street food. Street foods have a rich history and cultural significance in many regions, with recipes and techniques passed down through generations. They provide an opportunity for vendors to showcase their culinary skills and creativity while also providing a source of income and employment for many.

However, concerns about its safety and hygiene often discourage people from indulging in these delectable treats. Moreover, the street food industry also faces challenges such as regulatory issues and competition from larger food chains. It becomes essential to strike a balance between supporting this vibrant food culture and ensuring that public health and safety are not compromised.

This book is a small step towards addressing these challenges by providing a wealth of information on how an ideal food street can be set up. From the challenges faced by the street food vendors and best practices to maintain food safety and hygiene to insights on appropriate location and layout of the street food, this book covers everything.

I am certain this book will act as a guidance document to upgrade and establish a robust street food industry in the country and will help to ensure that the street food industry continues to thrive while offering a unique culinary experience for locals and visitors alike.

G Kamala Vardhana Rao IAS

CEO

Food Safety & Standards Authority of India

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List of Abbreviations

CSFH	Clean Street Food Hub
FBO	Food Business Operator
FSDB	Food Safety display board
FSSA, 2006	Food Safety and Standards Act, 2006
FIFO	First in First Out
FEFO	First expiry First Out
RUCO	Re purpose used cooking oil
GMP	Good Manufacturing Practices
GHP	Good Hygienic Practices
FoSCoS	Food Safety Compliance System
FoSTaC	Food Safety Training and Certification
FSM	Food Safety Mitra



Table of Contents

Chapter 1 Street Vended Foods	14
1.1 Background and Introduction.....	14
1.2 Challenges in Street Food Vending.....	16
1.3 Global Scenario in Street Food Vending.....	20
Chapter 2 Regulatory Requirement and Initiatives	22
2.1 Street Vendors (Protection of Livelihood and Regulation of Street Vending) Act, 2014	23
2.2 Food safety and standards Act, 2006.....	25
2.3 Clean Street Food Hub: An Eat Right India initiative of FSSAI	30
2.4 Deendayal Antyodaya Yojana-National Urban Livelihoods Mission (DAY-NULM)	35
Chapter 3 Good Manufacturing Practices (GMP) and Good Hygienic Practices (GHP) Requirements	36
3.1 Location and Layout of Street Food Hubs.....	36
3.2 Street Food Stalls/Carts – Designs and Specifications	42
3.3 Procurement and Preparation of food	43
3.4 Handling and storage of food	45
3.5 Waste management and Sanitation.....	46
3.6 Personnel Hygiene	47
Chapter 4 Training and capacity building.....	48
Annexures	54
<i>Annexure A: Food Safety and Hygiene checklist for Street Food Vendors.....</i>	<i>55</i>
<i>Annexure B: Definitions.....</i>	<i>58</i>



Chapter 1

Street Vended Foods

1.1 Background and Introduction

“Street-vended foods” or “street foods” are defined as food and beverages prepared and/or sold by vendors in public places and street food hubs for immediate consumption or consumption at a later stage. The street foods often reflect variety of traditional food with different tastes and flavours, and are easily available and accessible at every corner of the city.

The history and culture of street food can be traced back to centuries and almost every culture and region worldwide has historical evidence that shows the love of its people for street food. The immense popularity of street food is not only because of its wide variety and mouthwatering taste but more so because of easy accessibility and affordable pricing. With rapid urbanization, this radically growing sector has served the needs of urban populace, both in terms of easy provision of ready-made meals at relatively cheaper prices and has also served as an important source of employment for many.

Every state has its own famous/unique food streets, which showcase its local and regional cuisines and famous tourist attraction points. From Kolkata's kathi roll to Mumbai's mouthwatering vada pao, carts selling chole kulche and chole bhature in Delhi to idli-dosa and vada served in Chennai, and so many other delicacies like phuchkas, chaats and momos in other parts, the diversity of street food varieties served in India is very special to every Indian and add a lot of vibrancy to any city/town vending.

Street vended foods are not only appreciated for their unique flavours, convenience and the role which they play in the cultural and social heritage of societies, they have also become important and essential for maintaining the nutritional status of the populations. Besides offering business opportunities for developing entrepreneurs, the sale of street foods can make a sizeable contribution to the economies of developing countries. In India, the National Policy for Urban Street Vendors/Hawkers stated that street vendors constitute approximately 2% of the population of a metropolis.

Street foods play an important socioeconomic role in meeting food and nutritional requirements of city consumers at affordable prices to the lower and middle-income groups and are appreciated for their unique flavours and convenience. In contrast to potential benefits, it is also recognized that street food vendors are often poor, uneducated, and have very limited knowledge about the concept of food safety like-safe food handling, environment, sanitation and hygiene, mode of food display, food service, handwashing, sources of raw materials, and use of potable water. Consequently, street foods are perceived to be a major public health risk.



1.2 Challenges in the Street Food Vending

India is a country of vast scale and diversity. It is the second most populated country in the world with 1.35 billion people, likely to become 1.6 billion by 2050. There are more than 5 million licensed/registered Food Businesses along with a large unorganized sector especially food vendors, hawkers, dhaba operators and unorganized street food markets. With urbanization, while this has led to easy access to food across streets, this has also aggravated the issue of food contamination due to unhygienic and unsafe food practices used by these food vendors. The rise of food borne diseases is a growing concern in our country, costing us almost \$15 billion annually and is expected to rise to 150 million every year by 2030. These alarming numbers are expected to only rise in a business-as-usual scenario.

Street vendors face unique kinds of livelihood risks because of legal, physical, and socio cultural environment in which they work. The most pressing and ongoing risk for many street vendors is the possibility that local government authorities will forcibly remove them from the streets or confiscate their merchandise. This risk of displacement often increases in the context of elections, mega events, or efforts to beautify historic city centres. Just like formal business operators, street vendors are less productive in unstable institutional environments where rules are irregular and unpredictable.

Street vendors face more routine occupational hazards as well. Many must lift and haul heavy loads of goods to and from their point of sale each day. The physical environments in which they work typically lack proper infrastructure, such as clean running water, toilets, and solid waste removal. Street vendors are exposed to physical harm from the improper provision of fire safety equipment and the improper regulation of traffic in commercial areas. They are also exposed to a high concentration of air pollutants and inclement weather. Income and earning risks are also common to many street vendors. Harassment on the part of local authorities—including evictions, confiscation of merchandise, and demands for bribes—is a common source of income risks for street vendors.



To summarize, following are the key challenges in street food vending:

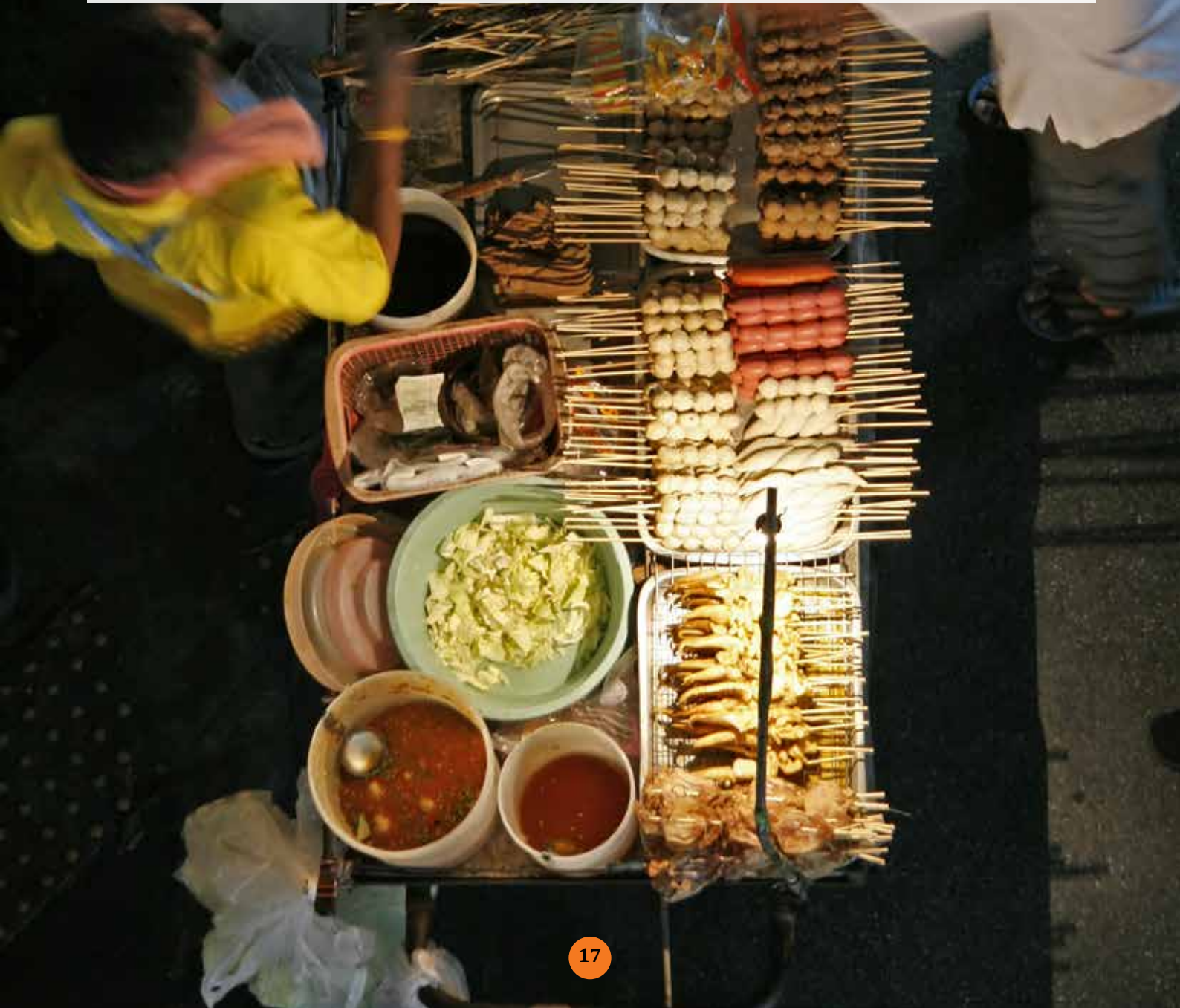
A. Location and layout of food vending area

No demarcated authorized vending zone for sale of street food in overall city planning

Poor Traffic and Pedestrians management

No Access to facilities like electricity, lighting, lavatories, garbage bins etc.

Poor sanitation around the vending area



A photograph of a street food stall. In the foreground, a man with a mustache, wearing a black apron over a yellow shirt, is looking towards the camera. Behind him, there are large metal pots and a counter with a large amount of red, chunky food being prepared. The stall has a yellow and red color scheme. The background shows other people and more of the stall's interior.

B. Food Safety and Hygiene:

Procurement of raw material, using food grade equipment, cooking at appropriate temperature etc. and supply of potable water

Poor personal hygiene of vendors

Cleaning and maintenance - improper washing, use of chemicals of non-food grade, no proper pest control measures in place

Display / Sale of Food – nonfood grade material used for serving and no proper covering of food items during display

C. Health and Nutrition:

Use of substandard ingredients leads to various diseases like NCD's and gastric problems

Poor cooking methods affecting nutritive quality and fuel efficiency

1.3 Global Scenario in Street Food Vending

Street food vending activities in most developing countries are mostly outside the regulation and protection of the Governments due to the informal nature of these enterprises. This gives ample room for unwholesome practices. Studies reflect that most of these foods are not covered and are exposed to flies and dust, which may harbor food borne pathogens. The two major sources from where the contaminants can enter the preparation area are: Improper food handling and waste disposal of food.

Experiences state that globally in countries like Singapore, Thailand, Japan, Hong Kong etc, a strong street food culture has brought attention of the policy makers towards improvement of policies/regulations around safety, hygiene and sanitation standards for street vending business. Most of these countries have made strong provisions for providing education to vendors/hawkers about basics of food safety and hygiene during food preparations and other requirements, which in return, has not only minimized the instances of food borne illnesses, but has revived their rich tradition of local food across streets, build better consumer perceptions about the food available across the streets and gained visibility across international platforms.



The Hawker culture of Singapore has also been recognized by UNESCO as part of the Singapore's Intangible Cultural Heritage of Humanity. In Thailand, the municipal authorities have demarcated sites where street vendors can operate. There are 287 such sites in Bangkok city.

Malaysia is also one of the few Asian countries that have given recognition to its street vendors. In 1990, Malaysia formulated the National Policy on Hawkers, which is a comprehensive plan to tackle social and economic problems associated with street vending. Its implementation includes provisioning of funds to support credit schemes and training programmes for street vendors to improve their facilities.



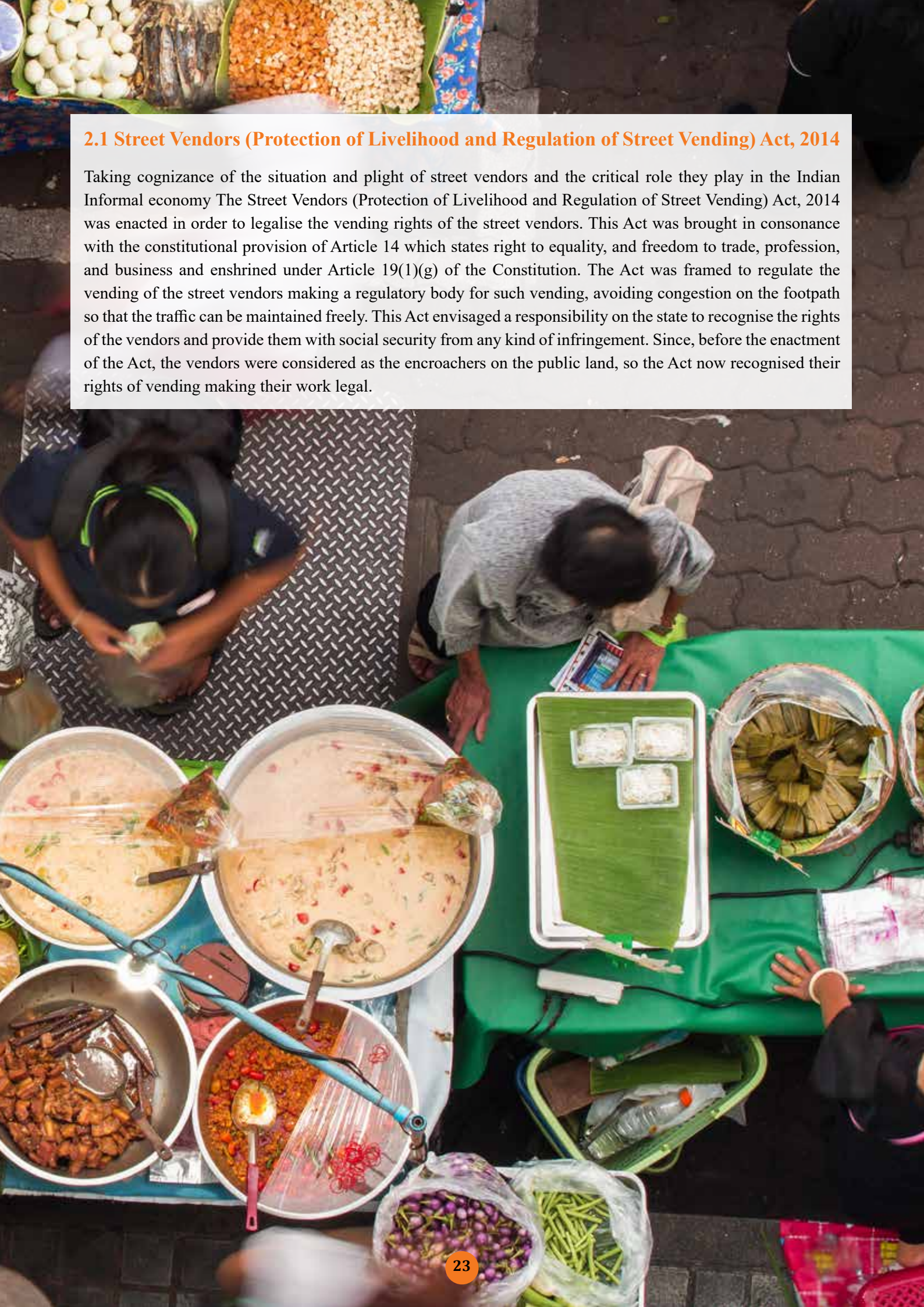


Chapter 2

Regulatory Requirements and Initiatives

2.1 Street Vendors (Protection of Livelihood and Regulation of Street Vending) Act, 2014

Taking cognizance of the situation and plight of street vendors and the critical role they play in the Indian Informal economy The Street Vendors (Protection of Livelihood and Regulation of Street Vending) Act, 2014 was enacted in order to legalise the vending rights of the street vendors. This Act was brought in consonance with the constitutional provision of Article 14 which states right to equality, and freedom to trade, profession, and business and enshrined under Article 19(1)(g) of the Constitution. The Act was framed to regulate the vending of the street vendors making a regulatory body for such vending, avoiding congestion on the footpath so that the traffic can be maintained freely. This Act envisaged a responsibility on the state to recognise the rights of the vendors and provide them with social security from any kind of infringement. Since, before the enactment of the Act, the vendors were considered as the encroachers on the public land, so the Act now recognised their rights of vending making their work legal.



Salient features of the act

The respective state government has been empowered to protect the vending rights of the street vendors. There is a “Town Vending Committee” constituted by the respective state government having members and chairman as specified under Section 22 of the Act. There is a local authority referred to as municipal corporation or Nagar panchayat which regulates the vending activities. The local authority works on the recommendation of the Town vending committee. The salient features of the act are summed up below,

- I. The State Government shall frame a scheme for street vendors. The Municipal Corporation shall, in consultation with the planning authority, frame a street vending plan once every five years.
- II. Local Authorities will survey all street vendors for identification of the authorized vending zones and make necessary allotment of space to the vendors along with necessary provisions for basic civic infrastructure like proper lighting, electricity, gas, water, drainage, garbage collection, washroom, customer sitting area, hand washing stations, parking etc.
- III. The act provides for the creation of a Town Vending Committee (TVC) in each Municipal Corporation (Local Authority). This TVC is envisaged as the central authority implementing the provisions of the bill.
- IV. The Town Vending Committee (TVC) comprises of the municipal commissioner, representatives of street vendors, local authority, planning authority, local police, resident welfare association and other traders’ associations.
- V. Any person intending to undertake street vending needs to register with the Town Vending Committee (TVC). He may then apply for a vending certificate that will be issued based on various criteria.
- VI. Protection of the livelihood rights of street vendors as well as regulate street vending through demarcation of vending zones, conditions for and restrictions on street vending.





2.2 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, which is a consolidating statute related to food safety and regulation in India. FSSAI is responsible for protecting and promoting public health through the regulation and supervision of food safety.

A. LICENSING/REGISTRATION

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 under the Food Safety & Standards Authority of India which is the apex food regulatory body.

The licensing and registration procedure and requirements are regulated by Food Safety & Standards (Licensing and Registration of food Business) Regulations, 2011. Registration is meant for petty food manufacturers that includes petty retailer, hawker, itinerant vendor or a temporary stall holder or small or cottage scale industry having annual turnover up to 12 lacs. All food businesses having income more than this limit are required to take a license. The relevant extract from the regulations is mentioned as below,

All Food Business Operators in the country will be registered or licensed in accordance with the procedures laid down hereinafter;

Registration of Petty Food Business

- (1) Every petty Food Business Operator shall register themselves with the Registering Authority by submitting an application for registration in Form A under Schedule 2 of these Regulations along with a fee as provided in Schedule 3.
- (2) The petty food manufacturer shall follow the basic hygiene and safety requirements provided in Part I of Schedule 4 of these Regulations and provide a self attested declaration of adherence to these requirements with the application in the format provided in Annexure-1 under Schedule 2.
- (3) The Registering Authority shall consider the application and may either grant registration or reject it with reasons to be recorded in writing or issue notice for inspection, within 7 days of receipt of an application for registration.
- (4) In the event of an inspection being ordered, the registration shall be granted by the Registering Authority after being satisfied with the safety, hygiene and sanitary conditions of the premises as contained in Part II of Schedule 4 within a period of 30 days.

If registration is not granted, or denied, or inspection not ordered within 7 days as provided in above sub regulation (3) or no decision is communicated within 30 days as provided in above sub regulation (4), the petty food manufacturer may start its business, provided that it will be incumbent on the Food Business Operator to comply with any improvement suggested by the Registering Authority even later.

Provided that registration shall not be refused without giving the applicant an opportunity of being heard and or reasons to be recorded in writing.



	Registration Certificate Government of Delhi Department Of Food Safety Food Safety and Standards Authority of India Registration Certificate under FSS Act, 2006			
पंजीकरण संख्या / Registration Number: 2332XXX900XXXX				
1. Name and permanent address of Food Business Operator (FBO) / खाद्य व्यापार ऑपरेटर का नाम और स्थायी पता:	CANTEENO [Redacted] East , Delhi-110092			
2. Address of location where food business is to be conducted / premises / स्थान का पता जहाँ खाद्य व्यापार / परिसर है:	[Redacted] East , Delhi - 110092			
3. Kind of Business / कारोबार का प्रकार:	Food Vending Establishment			
4. Photo Identity Card / फोटो पहचान पत्र(विवरण) :	N/A			
<p>This Registration certificate is issued under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the petty food business. / यह पंजीकरण खाद्य संरक्षा और मानक अधिनियम, 2006 के अधीन अनुदत्त की गई और वह अधिनियम के उपबंधों के अध्यादीन है जिनका अनुवादिधारी द्वारा अनश्व पालन किया जाना चाहिए.</p>				
Place / स्थान:	East	Registering Authority पंजीयन प्राधिकारी		
Issued On / दिनांक:	[Redacted] (New Registration)			
Valid Upto: / वैधता:	[Redacted] (For details, refer Annexure)			
पंजीकरण संख्या / Registration Number: 2332XXX900XXXX				
Validity From	Validity Upto	Issued On	Fee Paid	Type
31-05-2021	30-05-2022	31-05-2021	100 INR	New

- (5) The Registering Authority shall issue a registration certificate and a photo identity card, which shall be displayed at a prominent place at all times within the premises or vehicle or cart or any other place where the person carries on sale/manufacture of food in case of Petty Food Business.
- (6) The Registering Authority or any officer or agency specifically authorized for this purpose shall carry out food safety inspection of the registered establishments at least once in a year.

Street food vendor must have registration or license from Food Safety and Standards Authority of India (FSSAI) before starting their business. The certificate of registration and Food Safety and Display Board (FSDB) issued by the Food Authority shall be displayed on the kiosks/carts.



B. FOOD SAFETY DISPLAY BOARDS

As per the FSS Regulation, there is a mandatory requirement of displaying FSSAI License/Registration Number at food premises. Usually, the FSSAI license number is not visible to the consumers. Thus, to change the overall consumer perceptibility and to strengthen food safety, 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.

Food Safety Display Boards are informative board which primarily displays food safety and hygiene practices to be followed by FBO in their establishment. The FSDBs are color coded for different kind of food businesses for ease of recognition by the consumers. The color designation as per kind of business is as follows –

-  Restaurant
-  Fruit & Vegetable Retail
-  Meat Retail
-  Milk Retail
-  Street Food
-  Retail Store
-  Liquor Retail
-  Transport & Distribution
-  Storage
-  Manufacturing

fssai
Registration No.

(Please Mention Your License no.)

Street Food

I Serve Safe Food

I Follow These 12 Golden Rules

Hygiene Rule Codes		Hygiene Rule Codes	
1	Keep vending premises/cart clean and pest free 		7 Wear clean clothes/ uniform
2	Use potable water for food preparation 		8 Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.
3	Cook food thoroughly. Keep hot food hot and cold food cold 		9 Use water proof bandage to cover cuts or burn wounds
4	Handle and store veg & non veg, raw & cooked food separately 		10 Do not handle food when unwell
5	Store cold food at cool temperature 		11 Use clean and separate dusters to clean surfaces and wipe utensils
6	Use separate chopping boards, knives, etc. for raw/ cooked & veg/non veg food 		12 Keep separate and covered dustbins for food waste

If any concern

Give your Feedback to Company Name

Call toll free
1800 112 100
SMS or Whatsapp
9868686868

Always quote FSSAI Number for quick action

(Company Name)
(Contact Details)



Download FSSAI APP
or Logon to <https://foodlicensing.fssai.gov.in/cmsweb>

Connect with us:

-  Food Safety and Standards Authority of India
-  fssaiindia

Points to consider while displaying FSDBs

- Only display FSDB specific to the kind of food business.
- Size: A4 size for FSSAI Registered food business and A3 for FSSAI Licensed Food Business.
- No. of FSDBs to be displayed: A minimum of one FSDB may be displayed. More than one can be displayed in case the outlet is big in size and FSDB displayed is not visible to all the consumers and food handlers from one specific place.
- Material of FSDB: Content of FSDB must not get blurred or damaged over time.
- Directions for FBOs: The FBOs may add their FSSAI/License No. on top and Company Name and Feedback Details on lower right hand side for feedback mechanism.

2.3 Eat Right Street Food Hub: An Eat Right India initiative of FSSAI

In the preamble to the Food Safety and Standards Act, 2006, the Food Safety and Standards Authority of India (FSSAI) is expected to ensure availability of safe and wholesome food for the people in India. Therefore, FSSAI has embarked on a large-scale effort to transform the country's food system in order to ensure safe, healthy and sustainable food for all Indians through the 'Eat Right India' movement. The tagline 'Sahi Bhojan. Behtar Jeevan', thus, forms the foundation of this movement. Eat Right India adopts a judicious mix of regulatory, capacity building, collaborative and empowerment approaches to ensure that our food is good both for the people and the planet. Further, it builds on the collective action of all stakeholders - the government, food businesses, civil society organizations, experts and professionals, development agencies and citizens at large. The Eat Right India is based on three key themes- Eat Safe, Eat Healthy, and Eat Sustainable.



- **Eat Safe:** Ensuring personal and surrounding hygiene, hygienic and sanitary practices through the food supply chain, combating adulteration, reducing toxins and contaminants in food and controlling food hazards in processing and manufacturing processes.
- **Eat Healthy:** Promoting diet diversity and balanced diets, eliminating toxic industrial trans-fats from food, reducing consumption of salt, sugar and saturated fats and promoting large-scale fortification of staples to address micronutrient deficiencies.
- **Eat Sustainable:** Promote local and seasonal foods, prevent food loss and food waste, conserve water in food value chains, reduce use of chemicals in food production and presentation and use of safe and sustainable packaging.

Eat Right India encompasses a wide range of initiatives and programmes. These initiatives aim to promote both the demand for and the supply of safe and healthy food in a sustainable way. While the supply-side interventions are aimed at building capacities of food businesses to promote self-compliance, the demand-side initiatives work towards motivating consumers to demand safe and healthy food. The initiatives for the production and consumption of food in a sustainable way are aimed at promoting environment-friendly food practices and habits.

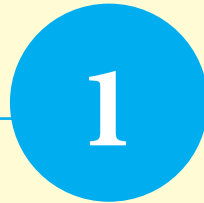




SOP

CLUSTER IDENTIFICATION

A geographical area with an aggregation of at least 50 vendors will be identified and recommended by authority to FSSAI for declaration



PRE-AUDIT

Vendors of the potential hub will be jointly inspected by State FDA and FSSAI empanelled auditing agency for gap analysis.



IMPLEMENTATION

Training: Hand holding under FOSTAC

Compliance Submission: Compliance of suggestions given during initial inspection to be done within 30 days' time limit which is to be confirmed by concerned State FDA official.



FINAL AUDIT

Conducted by same FSSAI empanelled auditing agency. Report of assessment to be submitted to concerned state FDA.



CERTIFICATE OF DECLARATION

After proper examination, FSSAI will certify the cluster as a "Clean Street Food Hub" and reward the hub with a plaque.



SUSTENANCE & RENEWAL OF CERTIFICATE

- Routine Inspection by State FDA
- Quality Testing
- Renewal of Certificate



Eat Right Street Food Hub

A food street is a dedicated street for eating out. Every state has its own famous/unique food streets, which showcases its local and regional cuisines and are famous local as well as tourists' attraction points. From Delhi's Chandni Chowk to Mumbai's Khau Galli, India's 'food streets' are repositories of age-old delicacies and are must eat locations. However, these food streets are wallowing under the widespread concern on basic hygiene practices and are perceived to be unsafe.

FSSAI has initiated a "Eat Right Street Food Hub" initiative under the umbrella of "Eat Right India" movement to uplift food safety and hygiene in street food vending through a cluster approach.

An Eat Right Street Food Hub may be defined as a hub or cluster of 20 or more vendors/shops/stalls selling popular street foods, 80 per cent or more of which represents local and regional cuisines and meets the basic hygiene and sanitary requirements.



Cluster refers to a group of food vendors located in a common geographical area (such as any specific road, alleys, lanes, office or market place, prominent tourist places etc.) which should be an authorized food vending zone and using common facilities like water, light, gas connection, waste disposal, wash room etc. Recognition of these clusters involves registration/license of vendors followed by an audit by empanelled auditing agencies (Audit agencies of Third Party Audit and Hygiene Rating) and training on basic food safety and hygiene by authorized training partners under FoSTaC (Food Safety Training and Certification). Clusters meeting eighty percent of specified benchmarks framed for street food safety and hygiene is declared as “Eat Right Street Food Hub”.

Broad objectives of Clean Street Food Hub initiative:

- Uplift safety and hygiene standards of street vended foods
- Ensure proper regulatory oversight on street food vendors
- Training and capacity building of street food vendors
- To engage local municipality bodies for infrastructure and facilities
- To preserves rich culinary heritage and promotes tourism
- Building trust among consumers in local eating
- To give recognition to street food clusters and boost livelihood of the vendors

The guidance document for “Declaration as Clean Street Food Hub” has been also developed which will act as a ready reckoner with activation and implementation plans that can be easily adopted by participating States and bodies. These guidelines set Standards and define Food Safety Management Systems (FSMS) along with SOP for adoption and inspection checklist.





The first location certified as “Clean Street Food Hub” is Kankaria Lake, Ahmedabad . This lake is having a periphery of about 2.5 Km and has been the symbol of Ahmedabad’s identity since almost 500 years. There are around 66 street food vendors serving cuisines like pao bhaji, chinese, bhel puri, ice cream, khichu, popcorn, dhokla, masala dosa, pani puri etc. Every year approximately 1.18 crore people visit this place.

2.4 DAY NULM (National Urban Livelihoods Mission)

To reduce poverty and vulnerability of the urban poor households by enabling them to access gainful

self-employment and skilled wage employment opportunities, resulting in an appreciable improvement in their livelihoods on a sustainable basis, through building strong grassroots level institutions of the poor. The mission would aim at providing shelters equipped with essential services to the urban homeless in a phased manner. In addition, the mission would also address livelihood concerns of the urban street vendors by facilitating access to suitable spaces, institutional credit, social security and skills to the urban street vendors for accessing emerging market opportunities

Location and Layout

3.1 LOCATION AND LAYOUT OF STREET FOOD HUBS

Selecting an ideal location of a street food hub is one of the most critical point. A Street Food Hub should be located in a Clean, Ventilated and Non polluted area which is recognized as an authorized vending zone/area by the Local Urban Body/Town Vending Committee. The area should have access to the common facilities like clean water and sanitation and waste disposal system.

The location should be approachable and well connected within the city/town. Popular tourist spots must also be explored around so that the hub may receive the required footfall. Other important infrastructural facilities such as parking space etc may also be looked at.

Also the vendors will be trained on relevant skills by Ministry of Skill development and entrepreneurship (MSEDC) to provide better service to consumers.



Thus, a concurrence with Local Urban body, Ministry of tourism and MSEDG before short listing the location of the hub would be ideal.

The layout of the designated area/hub should have adequate space for Stalls/Shops/Kiosk/Carts public sit outs and other common amenities such as washrooms, washing area etc. The layout should ensure free accessibility and enough space between Stalls/Shops/Kiosks/Carts and sufficient areas for food handling, preparation, storing, serving, cleaning, washing and sanitizing.

The location and layout shall have adequate natural or artificial lighting and ventilation to ensure hygienic operations and pleasant environment for people to sit and consume the food.

The layout should have Waste bins with cover and made of material which could be easily cleaned and disinfected every day. It shall be specifically identifiable.

It may also be ensured that Sanitation facilities with water, soap and other cleaning agents be provided for vendors and customers at a safe distance from the food handling area.

Also the layout should provide for orderly flow of materials and goods in and out of the hubs as this will help avoid possible sources of food contamination.

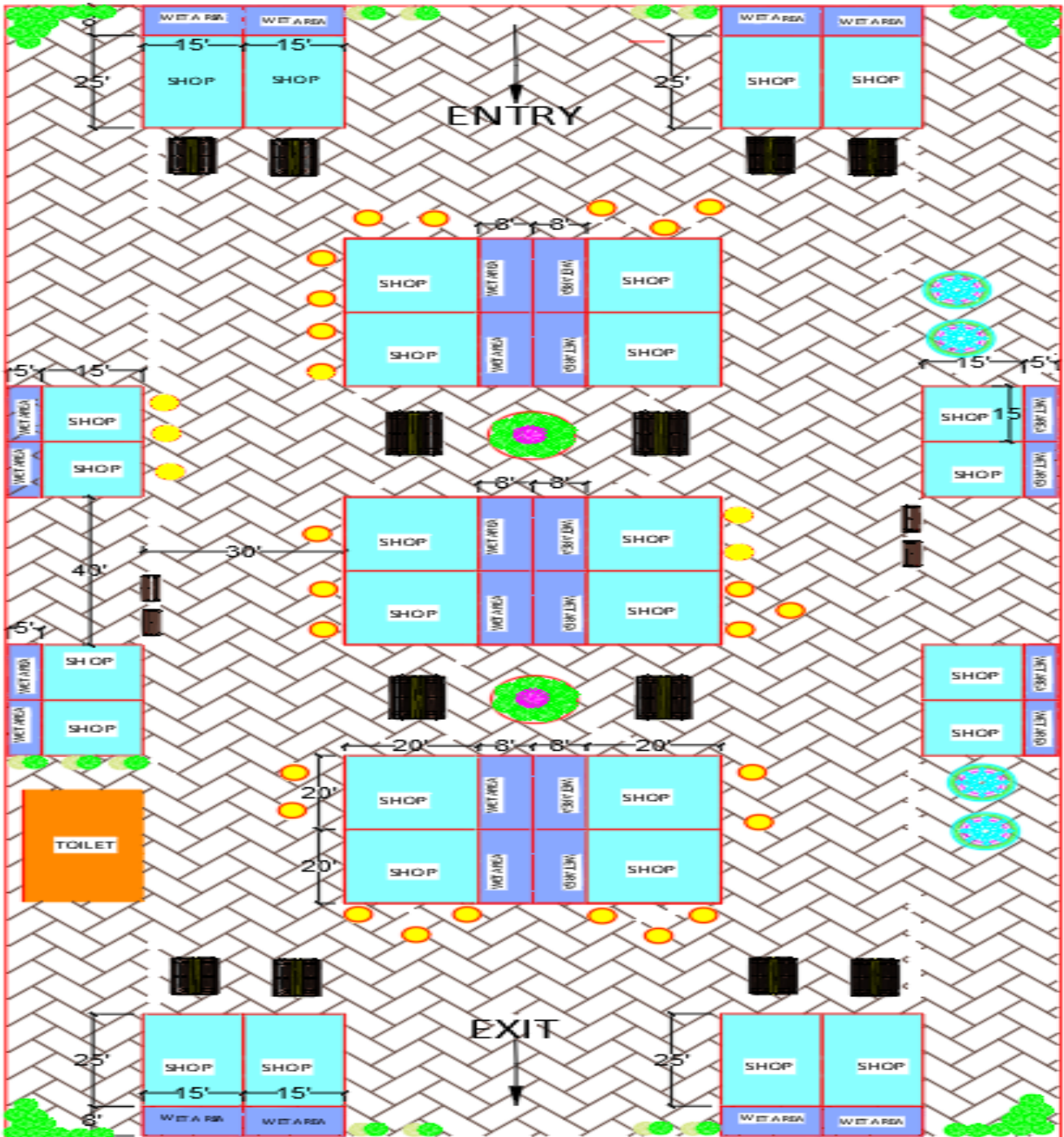


Keeping in view of the above mentioned points, a few specimens for the layout are as follows

• **Option I – Food Courtyard (approx area 6500 sq mtr)**

Salient Features

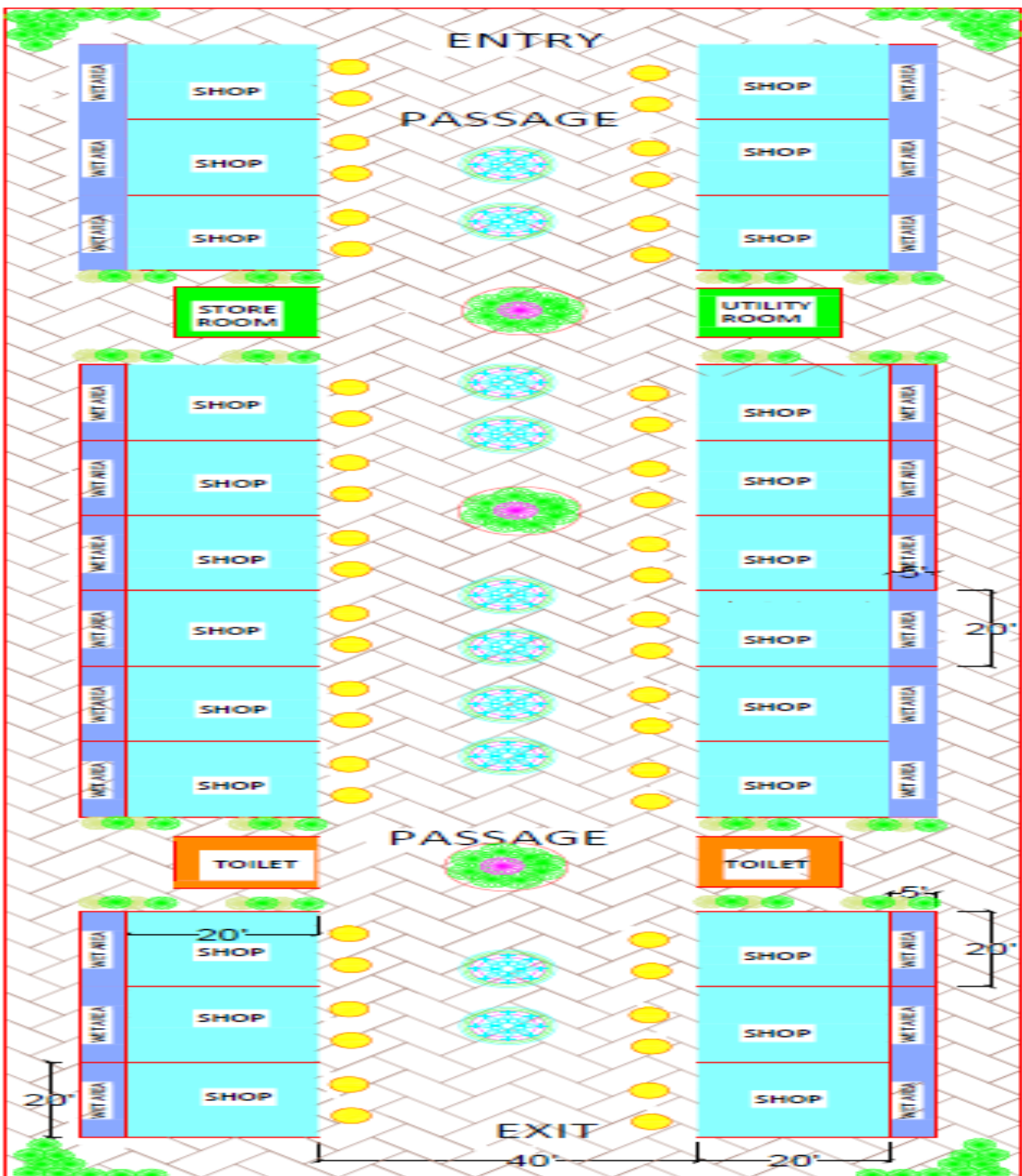
- All the shops have a L- shape display having 2 sides.
- The shops are of 3 different sizes.
- All the shops have direct eye view point
- Ample amount of space for sit out
- Separate wet area for all the shops
- Public hygiene is taken care



• Option II – Food Street (approx area 5000 sq mtr)

Salient Features

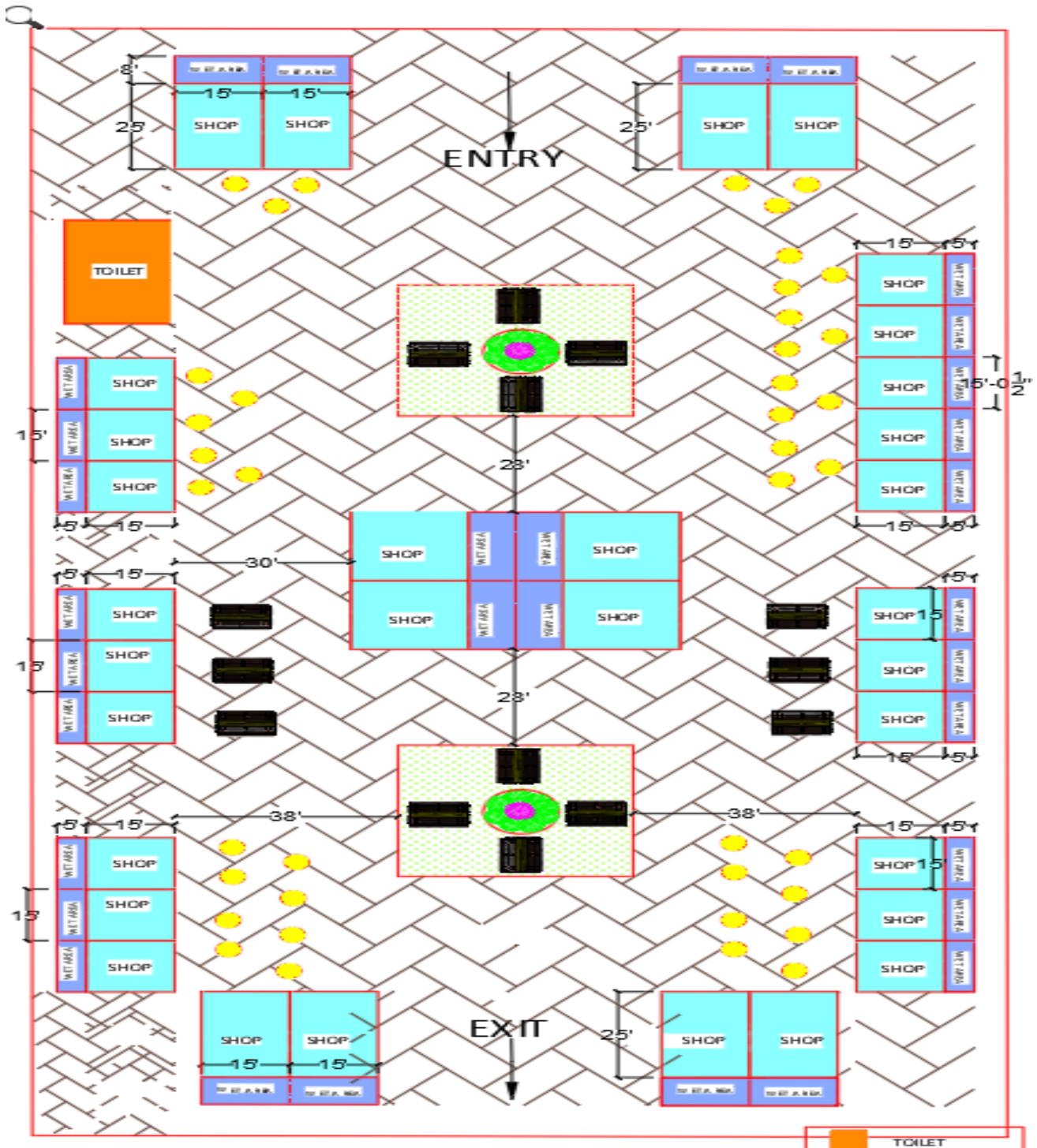
- Symmetry is followed in the whole area
- The shops are of same sizes
- Centre area is highlighted by colorful sit out
- Separate wet area at the back of shops
- Public hygiene is taken care
- Store room/warehouse and utility area is also provided



• Option III – Food Haat (approx area 7500 sq mtr)

Salient Features

- All the shops have L- shape display having 2 sides.
- the shops are of 3 different sizes
- all the shops have direct eye view point
- ample amount of space for sit out
- hangout area for public
- separate wet area for all the shops
- public hygiene is taken care



Themes of the Designated Area/Hub

- The designated geographical area may have theme reflecting the culture and tradition of the Region/State in which they are located.
- A few specimens for state themes are as follows



(Rajasthan)

3.2 Street Food Stalls/Carts – Designs and Specifications

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. The surroundings should be free of animals or pets and any litter.

There should be free accessibility and enough space between kiosks. Stalls / carts / kiosks should be covered to prevent contamination of food. Stalls/Carts shall be made of safe material which can be easily cleaned, disinfected, rust/corrosion resistance materials and kept in clean and good condition.

The Stalls/Carts and work surfaces should be free from chipping, loose nails or breakages. Working surfaces shall be hygienic impermeable, easy to clean (like stainless steel), at least 60- 70 cm above ground.

Stalls / carts should have separate storage spaces for raw and cooked food. Stall/cart shall not be used as a sleeping or a dwelling place.

3.3 Equipment and Cooking Utensils

All equipment, including cooking utensils should be made of food grade materials, and should be resistant to corrosion and capable of withstanding repeated cleaning and disinfection.

Cooking, storage and serving should not be done in utensils of copper, lead, cadmium and non-food grade plastics. 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 and should be kept in good condition (not broken/chipped).

Only food safe cleaning agents, detergents etc. should be used. Separate cloths should be used for cleaning surfaces; cloth used for floor cleaning should not be used for cleaning surfaces of tables and working areas and for wiping utensils. These cloths should be washed regularly.

All non-disposable utensils should be regularly cleaned by thoroughly washing them in warm water containing adequate amount of soap or other suitable detergent. Utensils should not be wiped with aprons, soiled cloths, un-cleaned towels or hands.



Artistic Image



3.3 Procurement and Preparation

All raw materials and ingredients and packaging should conform to applicable national standards (FSSAI, BIS). The vendors should not buy loose oil and ground/powdered spices sold in the open as non-packaged products.

Ice should be made from potable water. Ice used for storage purpose should not be added in beverages. Water used for the purpose of drinking, preparation of hot or cold drinks and beverages should be potable in nature and be kept in hygienic containers with side tap.

Packaged food ingredients should be used within expiry dates/ best before date. Only permitted food additives should be used and in amount not exceeding the levels specified in the FSS (Food Product Standards and Food Additives) Regulations, 2011. Food should be wrapped in clean and food grade packing material (such as waxed paper and any other suitable material) for packing and serving food. Printed plastic/paper should never be used to serve food. The use of printed is forbidden because the print can wear off, especially if in direct contact with the food.

Only safe raw material should be used in the preparation of street food. Raw food should be thoroughly washed in clean water before cooking. Frozen food should be thawed only once before cooking.

To avoid cross-contamination, raw and cooked food should be handled separately. For this, separate sets of knives and cutting boards should be used. If this is not possible, knives and cutting boards should be washed after every use. Food should be sufficiently cooked or processed in a manner that renders it safe for consumption (time/temperature). Final food preparation and reheating can be done at point of sale so long as food safety is maintained and assured. Cooked food should be re-heated only once before serving and only the portion of the food to be served should be re-heated.



The unused portion of cooked food should be cold stored. Cooking oil should regularly be checked for odour, taste and colour, and if necessary, changed. Use of repeatedly heated oil should be avoided. In case of reheating of oil, use maximum three times to avoid the formation of Trans fat. It is ideal to use once, if possible. Where a food is to be served hot, it should be maintained at a temperature above 60°C, keep hot food hot and cold food cold i.e below 5 °C. Cooked food should be kept in a hygienic place and if not consumed within 2 hours and have been chilled, should be thoroughly heated i.e at least 70o C before serving. Fresh salads and fresh fruit dishes should be prepared at the moment of consumption.

Food and beverages should be served using disposable plates, utensils, glasses, napkins etc. When this is not possible, the non-disposable serving items in good condition should be washed, cleaned and disinfected after each use. Direct hand contact with ready-to-eat food of any kind, including peeled fruits should be avoided. The food and beverages displayed for sale should be well protected and kept at an appropriate temperature. Do not handle money, bills, etc. and food at the same time or simultaneously. When this is not possible, wash and disinfect hands before preparing food.

3.4 Handling and Storage

All food should be covered and protected against dust and dirt. Clean and hygienic crockery, cutlery, utensils etc. should be used. Disposable plates, covers, glasses, straws, paper towels, cups, spoons, gloves etc. should be used only once.

Cooked foods should not be handled with bare hands. Plates filled with food should not be stacked one on top of the other during display, storing or serving. Ready to eat raw food should be handled most carefully, kept covered and displayed within a cabinet/ case. Raw and cooked food should be handled and stored separately.

The principle “First in, first out” shall be applied as this will help to avoid possible sources of food contamination. For storing adequate number of racks shall be provided. Separate containers, equipment and separate storage space for vegetarian and non-vegetarian foods, raw & cooked food shall be ensured. Seasoning and sauce should be stored at appropriate temperature. Individual containers or packages should be used for serving of food. Refrigerate promptly all cooked and perishable food, preferably below 5°C. Leftovers and unsold perishable food should be disposed of hygienically and not used. Fuel, detergents, soap etc. should be stored in dedicated containers away from the food handling zone. Transportation, storage of food should be carried out in a hygienic manner and should be consumed within specified shelf life. After handling such items, hands should be thoroughly washed before handling food.



3.5 Waste Management and Sanitation

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.

Solid and liquid waste should be disposed of separately. Separate coloured bins for bio-degradable and non-biodegradable waste should be used. Liquid waste like waste water shall be drained immediately into drains or sewers and not allowed to accumulate.

Leftovers in dishes, glasses, etc. should be deposited in covered, secure and appropriate containers to avoid attracting domestic animals and/or vectors. Used disposable items should be deposited into separate containers from those used for leftovers, and should also be appropriate and secure.

Every vendor at all times should take appropriate measures to keep his/her cart/stall free from pest to prevent contamination of the food. Mesh or any similar preventive measures like UV lamp should be utilized near display of foods to restrict birds and flying insects and related contamination. 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.





3.6 Personal Hygiene

Those involved in street food vending during conduct of business should maintain a high level of personal hygiene.

They should not handle food if they are suffering from infectious diseases such as jaundice, diarrhoea, vomiting, fever, cough, skin lesions (including boils/cuts), discharge from nose and eye, frequent and rapid coughing, visibly infected skin lesions (boils, cuts, etc.) They should cover any non-infected cuts and wounds completely by a waterproof dressing that is firmly secured and routinely changed.

The vendors should be inoculated against the enteric group of diseases as per recommended schedule of the vaccine including bi-annually de-worming. They should wear clean clothes, disposable gloves, hair net and avoid wearing jewellery, ornaments etc. during food preparation. Finger nails should be kept short and clean at all times and they should wash hands thoroughly with soap and clean water before and after handling food, after using the toilets, after activity like sneezing, touching any surface.

The vendors should avoid eating, chewing, smoking and nose blowing while handling food and should 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, and sneezing or coughing over or onto the food. They should preferably wear mask, head cap, gloves etc.



Chapter 4

Training and capacity building

Training

Every street food vendor, helper or food handler should 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.

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. Consumers should be informed of their responsibility of not contaminating street food vending areas.

FoSTaC (Food Safety Training and Certification)

FSSAI had initiated the largest Food Safety Training & Certification (FoSTaC) programme in July, 2017. The FoSTaC programme is aimed at creating a pool of food safety supervisors (FSS), who are trained in good hygiene and manufacturing practices as per requirements in Schedule 4 of Food Safety and Standards Licensing and Registration Regulations, 2011. In the view of addressing the training needs of all types of food businesses at various levels in the food system, a total of 19 courses at three levels, basic, advanced and special have been developed. Later, it was re-structured into Basic, Advance and Awareness courses with a total of 25 courses (24+1 self-learning course). One of the course is for street food vendors of 4 hours duration which covers basic food safety and hygiene practices required to be followed in street food vending. Every street food vendor, helper or food handler shall undergo basic food hygiene training comprising GHP, GMP, food adulteration, usage of food additives, understanding.



DAY-NULM (National Urban Livelihoods Mission)

To reduce poverty and vulnerability of the urban poor households by enabling them to access gainful self-employment and skilled wage employment opportunities, resulting in an appreciable improvement in their livelihoods on a sustainable basis, through building strong grassroots level institutions of the poor. The mission would aim at providing shelters equipped with essential services to the urban homeless in a phased manner. In addition, the mission would also address livelihood concerns of the urban street vendors by facilitating access to suitable spaces, institutional credit, social security and skills to the urban street vendors for accessing emerging market opportunities.

The ULB will conduct one to two days training programmes for all street vendors taking one area at a time. The aim of this program will be to orient the street vendors on aspects such as their rights and responsibilities, specific policies or laws related to street vendors, food safety, maintenance of hygiene, waste disposal, etc. Modules for training, IEC material and workshops may be developed/organized by the SULM/ULB in partnership with any resource agency identified by them. Delivery of training may be outsourced to a training institute, a specialized agency such as Food Safety and Standards Authority of India or a reputed NGO. Street vendors who undergo a training programme/workshop will be paid a daily amount as stipend for number of days attended, and calculated based upon opportunity cost of livelihood. This daily stipend should not be less than the minimum wage applicable in the State for urban areas. The training cost should also include trainer fee, food, and travel cost, subject to a maximum of Rs. 750 per person per day. Cost of conducting such specialized training programmes for the street vendors will be met from the Employment through Skill Training.



Ministry of skill development and entrepreneurship (MSDE)

MSDE will impart skills training to the street food vendors and make them eligible for e-cart licenses while improving the hygiene conditions in food preparation and aesthetics of vending. The objective of this programme is to provide relevant skills to the street food vendors which will lead towards better services to consumers, more opportunities to vendors for revenue generation, awareness on regulations and stipulated rules and better services to the local bodies.

ANNEXURES

Annexure A

FOOD SAFETY AND HYGIENE CHECKLIST FOR STREET FOOD VENDORS

Sr. No.	Checkpoints	Tick Mark (✓)
01	General regulatory requirements for running food business operation in premises	
	a) License/registration under FSSAI,2006	
	b) NOC from municipality /local body	
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	Working surface shall be well maintained, easy to clean and free from accumulated waste.	
	a) Surface of vending carts are clean and in food condition, also covered properly when not in use	
	b) Working table made up of stainless steel or other equivalent material approved under FSSA,2006	
05	Better amenities like eating facility for all age groups and parking arrangement for vehicles.	
06	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	
07	Proper and safe display and sale of food in controlled conditions like temperature wr.r.t. nature of food requirement.	
	a) Food is properly covered during display and sale, those which are perishable kept at refrigeration temperature	
	b) Temperature of refrigerator (if used) is timely monitored	
08	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.	
09	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	
10	Dedicated areas or common facility are provided for cleaning of utensils & waste storage and shall be located away from food handling areas. 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	
11	Sanitation facility is available at a distance away from food handling area.	
	a) Toilet facility away from food handling area	
	b) Separate and adequate number of wash rooms for male and females	
12	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.	

Sr. No.	Checkpoints	Tick Mark (✓)
13	Adequate facility to exhaust smoke & fumes from food cooking area	
14	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	
15	Dry and wet waste is segregated properly and collected by municipalities on daily basis	
16	Food handlers have basic knowledge of food safety & hygiene	
17	Pest control measures	
	a) Sufficient measures taken to prevent entry of pest like rat, flies etc	
	b) Pest control agreement made if any for routine maintenance	
	c) Pesticide and other chemicals kept away from food handling area to avoid contamination of food	

GENERAL CHECKLIST FOR INDIVIDUAL SHOPS/STALLS IN THE HUB

Sr. No.	Checkpoints	Tick Mark (✓)
I.	Design & facilities	
1	Working surface of stall is placed above 60-70cm 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.	
4	Working surface of stall is built of corrosion resistant material. Impervious and suitably protected from environmental contamination.	
5	Equipment & utensils are made of food grade material	
6.	Adequate handwashing facility is available.	
II	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 product is procured or used.	
b)	Storage	
2	Incoming material, semi or final products are stored according to their temperature requirement in a hygienic environment to avoid deterioration FIFO & FEFO is practiced.	
3	Proper segregation of vegetarian & non-vegetarian food done.	
4	Proper segregation of raw, semi-processed and fully processed food is done.	
5	Food containers are kept at least 15 cm above the ground	
c)	Food processing/Cooking	
6*	Food ingredients are thoroughly washed in potable water before cooking.	
7	Frozen food is thawed hygienically. Thawed food is not stored for later use.	
8*	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.	
9	Oil being used is suitable for cooking purposes. Periodic verification of fat and oil by checking the color, the flavour and floated elements is being done.	
10*	Food is cooked thoroughly.	
11	Hot food shall be maintained hot & cold food shall be maintained cold	

Sr. No.	Checkpoints	Tick Mark (✓)
12	Cooked food if not consumed within 2 hours, is reheated before serving. Reheating is done appropriately and no indirect reheating such as adding hot water or reheating under bainmarie or reheating under lamp shall be done.	
d)	Service/ Display/Sale	
13	Perishable and cooked food not consumed immediately should be kept at appropriate temperature.	
14	Ready to eat raw food are kept covered and displayed in a case in chilled conditions.	
15	Service area and serving equipment are kept clean.	
16	Crockery and cutlery items used for serving purpose are food grade quality. No other item non-food grade quality is used.	
17*	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	
e)	Leftover Food and Waste Management	
18	Leftover and unsold perishable food kept at room temperature more than 2 hours should be disposed.	
19.*	Waste bins are kept covered, emptied periodically & kept clean at all times	
f)	Transportation	
20.	In case transportation time exceeds 2 hours, then hot food is placed in thermal boxes and cold food is placed in containers with a refrigerant.	
III.	Maintenance & Sanitation	
a)	Work Surface/Preparation Area/Utensils	
1.	Working surface shall be in good state of repair with no chipping surface, loose nails, etc.	
2.	Cloth used for cleaning carts; wiping utensils & serving crockery; wiping hands etc. are kept segregated & in clean condition	
3.	Food preparation area areas are kept and well maintained. Appropriate measures taken to prevent entry of pest.	
4.	Utensils & equipment are cleaned properly after every operation.	
5.	Floor, walls & all other surface are cleaned every day and kept in good state of repair	
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.	

Definitions

- a) Potable Water: Water that does not compromise food safety in the circumstance of its use.
- b) Crockery: All glasses, plates, dishes, cups, Cutlery and utensils used in consumption and preparation of food.
- c) Disposable articles: 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.
- d) Food Safety: Assurance that food is [acceptable/safe] for human consumption according to its intended use.
- e) Perishable food: Food which is subject to rapid decay, spoilage and or growth of microorganisms (e.g. milk and milk products, eggs, meat, poultry, fish, etc.).
- f) Pests: Insects, birds, rodents and any other animal capable of directly or indirectly contaminating food.
- g) Raw Food: Food that is not cooked or un processed.
- h) Ready-to-eat: 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.
- i) Food grade “food grade” means material made of substances which are safe and suitable for their intended use, and shall not endanger human health or result in unacceptable change in the composition of the food or organoleptic characteristics;
- j) Packaging material: “packaging material” means materials such as cardboard, paper, glass, metal containers that protect as well as ensures food is safe for consumption.
- k) Package or Container: “package or container” means a pre-packaged box, bottle, casket, tin, barrel, case, pouch, receptacle, sack, bag, wrapper or such other things in which an article of food is packed;
- l) Street Food Hub: Any public place or establishment designated by the relevant authority for the preparation, display and sale of street foods by multiple vendors.
- m) Street Food Stall: A place where street food is prepared, displayed, served or sold to the public. It includes carts, vehicles etc. with or without wheels and any other structure on it or in it.
- n) Street food vendor/hawkers: Individual selling street foods in street food stalls, carts or hubs.
- o) Waste Water: Sullage water arising as a result of the activity of vendors

<https://blog.ipleaders.in/detailed-study-street-vendors-protection-livelihood-regulation-street-vending-act-2014/>



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