



Safe & Nutritious Food
A Shared Responsibility

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**FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA**

Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India

CLEAN STREET FOOD



TOON BOOK

for trainees



Safe & Nutritious Food
A Shared Responsibility

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**Build a New India,
A Healthy & Happy India**

1st Edition
1st January, 2018

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Foreword


Training and capacity building of street food vendors, encouraging & facilitating them are perhaps the most important interventions in improving standards of street food vending in the country. “Clean Street Food” initiative of Food Safety and Standards Authority of India (FSSAI) is a step in this direction and “Toon Book” has been developed with the help of experts for national level rollout of this project.

This book aims to communicate the issues related to the food safety and hygiene to the vendors in such a way that they are able to relate to it. The focus is on conveying the topics in a narrative format that is interesting and enjoyable, whilst providing for real and valuable learning. This will encourage them to incorporate these learnings in their day-to-day functioning.

Additional training content is available on the corresponding web portal www.snfportal.gov.in.

It is hoped that the Project Clean Street Food would help bring a sustained behavioural transformation in street food vending in the country.

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Characters:



Toon Bhatrewala

is a street food vendor who has undergone Food Safety and Hygiene training under Project Clean Street Food.



Babloo, the vendor

Another vendor who admires Toon and seeks answers to his questions from him



Saritaji, the customer

Curious Customer who hears their conversations and intervenes in between

TOON BHATURA



Module 1: Basics

Toon Bhature wala, who is a street food vendor gives you an insight into the importance of food safety and hygiene. His conversations with his fellow vendors brings to you the common issues that are faced by the vendors in their day to day life. Also, Toon will help you fix up those problems. His journey from a "common" vendor to becoming a "trusted" and "popular" vendor will inspire you to become a safe food vendor.

Are you the popular Toon Bhature wala!

I am so glad to meet you!
Tell me one thing. How come you are so popular and have such a good will among your customers?

Thank you. Yes, I am Toon Bhature wala

I've been serving the most delicious & mouth watering bhaturas to my customers.

TOON BHATURA

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There are many other bhatura wals but how come you are so popular?

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RAJU BOSA WALA

Toon Bhature Wala

Let me tell you my friend, there is a thing that sets me apart from the other bhature wals & that special ingredient is **HYGIENE**.



I participated in a food safety workshop from which I learned about the 3 most important secrets to success.

- 101 Hygiene
- 101 Food Handling
- 101 Garbage Disposal



Why is food safety important?



3 reasons why food safety is very important for me:

- 1. Some business reasons
- 2. Compliance with law
- 3. Changing customer requirements



How does it help ?



- Food safety has helped me to-
- * Increase my business, as I became more popular
 - * I follow law, I am registered & a certified street food vendor
 - * All my customers trust my food and always come to me for my hygienic and safe food



How does hygienic and safe food help in business?

I am not the first mover

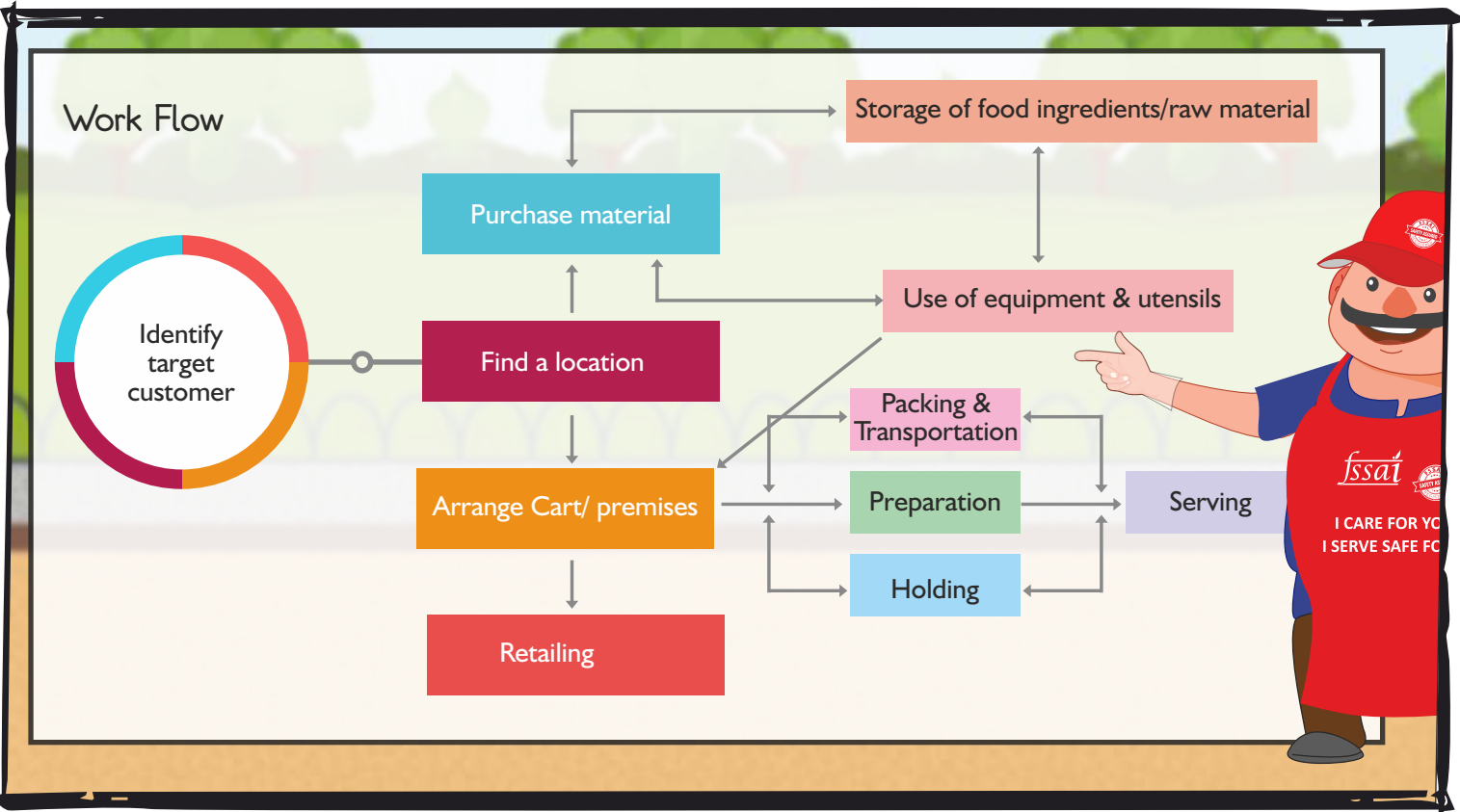
I am not the cheapest

I am not at the most popular location

It is because of the trust that I have developed over years of my loyal service to my customers









So, you do it all by yourself?

Yes! I do by myself & employ helping hands only if they understand hygiene. We are all-rounder that's why we have to be careful & not provide unsafe food



We keep losing customers! How come you have so loyal customers ?



The number of customers keep changing. Customers are only lost, when they don't find your food safe. And hence the bridge of trust is broken.



"My food is safe!" What does that imply? Isn't all food safe?



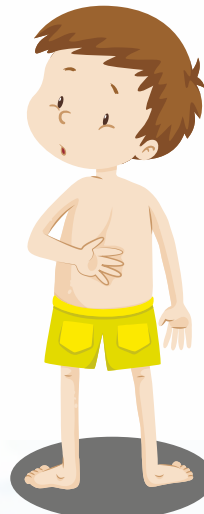
No actually it's not. Food, if not handled properly, can lead to several Food borne illnesses. When the food gets contaminated or spoiled it becomes unsafe for consumption.



Vomiting



Cramps



Stomach ache



Headache



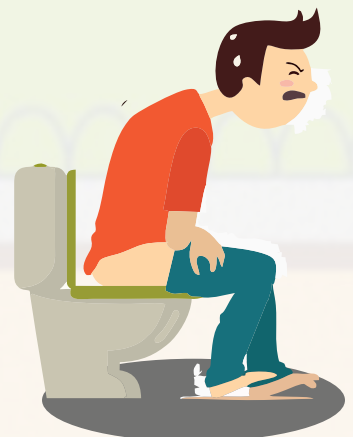
Sweating



Allergy



Nausea



Diarrhea

Also, there are certain group of people who are more susceptible to such food borne illnesses like -



Infants



Kids & Older people



Pregnant women



Critically ill or people with low immunity



Oh! Food can become unsafe so easily. But, What are the reasons for food spoilage?

Not one, but there are many reasons. I will tell you the most important ones.



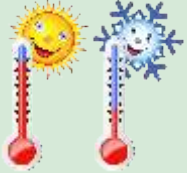


Time

Foreign matter



Bad raw materials



Keep hot above 60°C Keep cold below 5°C

Temperature

Improper Processing



Pest

Not following FIFO



Bad waste disposal

Humidity



Bad water

Illness/ Injury to staff

Additives

Body fluids of rodents



Segregation

Non standard Sanitation



Lack of proper drainage

Bad storage

Residues of chemicals



Non- food grade packaging material

Non-food grade equipment



Improper handling


Unsafe working conditions increase the chances of food contamination & thus contribute to making food unsafe.



UNSAFE WORKING CONDITIONS INCLUDE-







Module 2: Keeping yourself clean

When it comes to food handling, personal hygiene and cleanliness are the keys to food safety. It makes a good business sense too, as the customers are impressed by a vendor who wears gloves and apron while handling food and takes hygiene seriously.

This is a sharing of experience on essentials of personal cleanliness, hygiene with some important tips on hand washing. Here focus is on personal cleanliness, personal habits, dressing, grooming and hand sanitation.



Daily



Wash your hands
before & after
using toilet



Brush your
teeth



Take a bath

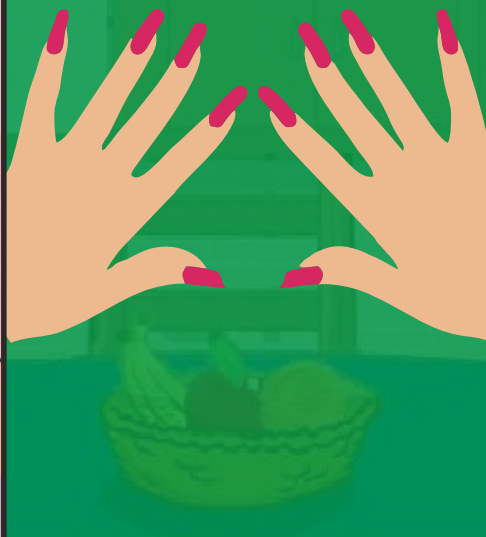


Wear clean
clothes

Also, take care to regularly



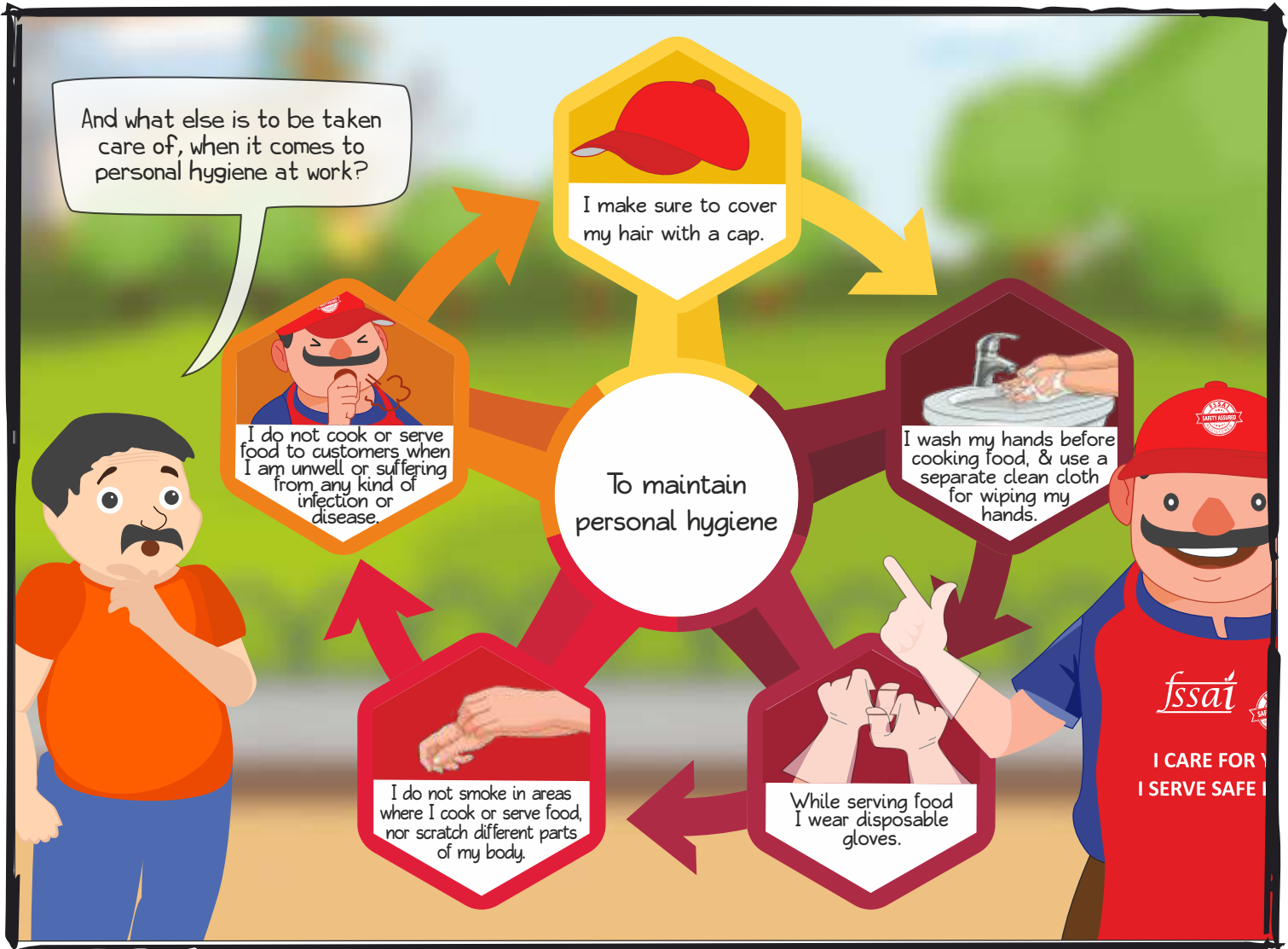
Trim your nails



Don't wear nail polish



Cut your hairs short



Ok, I understood all of this. But, I do get small cuts in my hands.

Be careful my friend & always remember to cover your wounds especially when at work.

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But Mr. Toon, why are you emphasizing on washing hands so much. Is it that important?

Of course it is. And do you know there is a proper method for this too! Let me tell you this...



Rub palms together to create a lather



Palms over the back of hands



Rub between fingers



Nails into palms



Thumbs & wrists



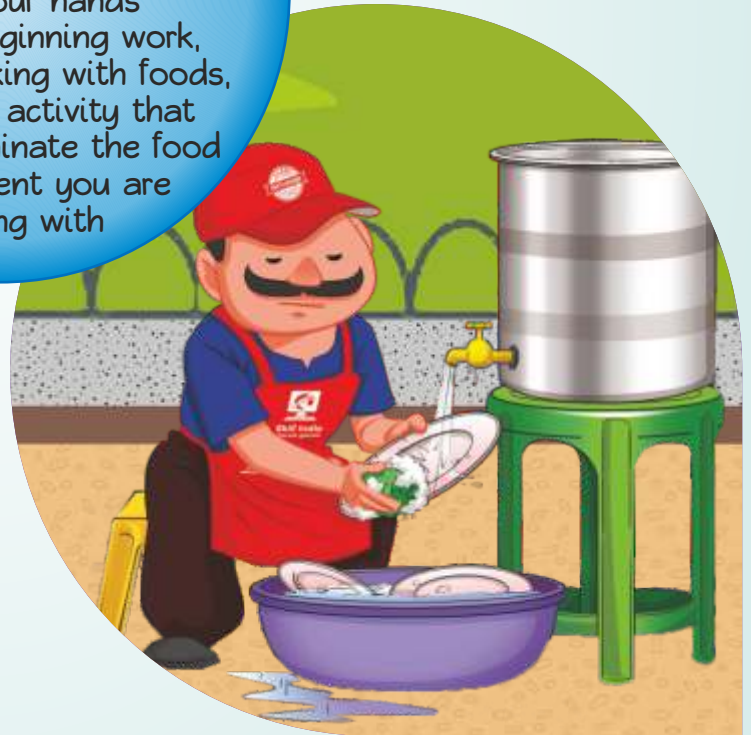
Fingertips onto palms

But when to wash hands? Just before and after cooking, so twice must be enough?

No it's not. Let me tell you when it is required



Wash your hands
BEFORE beginning work,
BEFORE working with foods,
AFTER any activity that
could contaminate the food
& equipment you are
working with



- After using the Toilet, Urinal or anytime you visit the restroom for any reason
- After sneezing, coughing or scratching any part of your body
- After Cleaning, Washing Dishes or Bussing Tables
- After eating drinking & After breaks
- After touching your face, hair, clothes or any part of your body
- Before & After handling raw meats, raw poultry or other raw foods
- Before serving food, Beverages, setting or waiting tables
- Before putting gloves on, or anytime you take gloves off
- Before & after handling or preparing any food item

Oh god, like this I will waste all of my money on buying these soaps?

Don't worry, we have an economical way for this too...

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You can use -



Lemon water



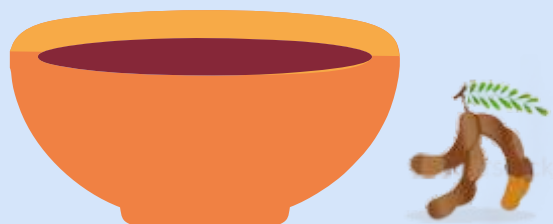
Turmeric water



Salt water



Vinegar



Tamarind water



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Chole
Bhatura

TASTY

Module 3: Keeping your workplace clean

Street Food Vendor locations are invariably places of high traffic like markets, bus depots, railway stations, institutions, melas and stadiums. In this section easy to follow tips to deal with peripheral hygiene in temporary locations are given. Also, the prevention of rodents, pests, protection from basic environmental threats to food safety have been briefly described.



I have a dream,
I will be the
Junior Toon one day

I am proud
of my success,
but I want lakhs
of Toons in my country.

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It's very difficult,
as we are at every place
that is crowded.

Yes it is.
But not impossible.

It's just that we need to focus on
2 important things here, Location
of the cart and things to do before
setting up your cart.

How to ensure the
cleanliness of workplace?

I will tell you some easy steps
to ensure a clean workplace -

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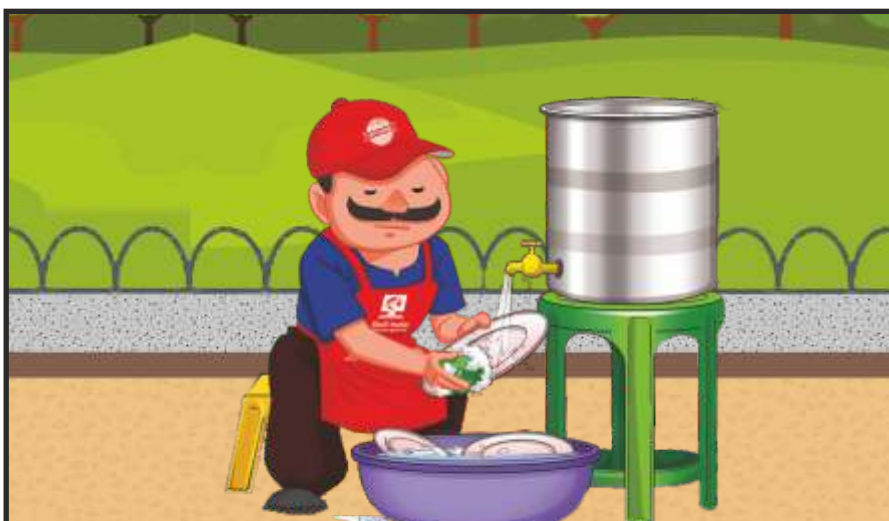
Every morning & day end, sweep & wash the place nearby to your cart



Every 2 hours, clean your cart with a clean cloth .



Clean the drains & discard the solid waste in the bin



Clean the equipments and workplace time to time.

Let me tell you my personal secret.
I MAKE 3 PROMISES TO MY CART

- I will sweep the place before it stands there
- I will sprinkle water & ensure sanitation before it stands there
- I will never let it stand on gutters or such dirty places

I pledge to abide by these promises as well, your 3 promises are now mine too.



Prevention from pest & rodents, environmental pollution & sanitation is also very important.

Ok, but how do you do that?

A VENDOR should focus on integrated pest prevention & management

My cart is well covered on top and there is mesh on both sides, which keeps my food way from environmental pollution



Always clean, which keep pests & rodents at bay.

I clean & sanitize every corner of my cart as insects, pests and microbes reproduce at dark, remote, humid & unclean corners

Pest pose a serious risk to the safety of food by direct infestation and indirect contamination



My Workplace is atleast 18 inches from floor

In summers, flies are so common. Sometimes they fall into the food that I prepare due to which I have to discard the whole batch. How can I prevent them?



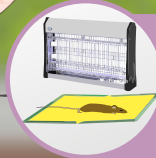
RAJIV DOSA WALA



Keep the food and other food stuffs in closed airtight containers



Dump the waste in a closed dustbin. Clean and disinfect the bin timely.



Use electronic japer for flies and mosquitoes and rat traps for rats



Just add lime peels to neem oil & spray it around the shop it also helps in reducing flies .



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Ok. Thanks Mr. toon. I got to go. It was a great learning experience talking to you.



Yes. Sure.



I am glad, it was helpful. Hope you will follow all of them

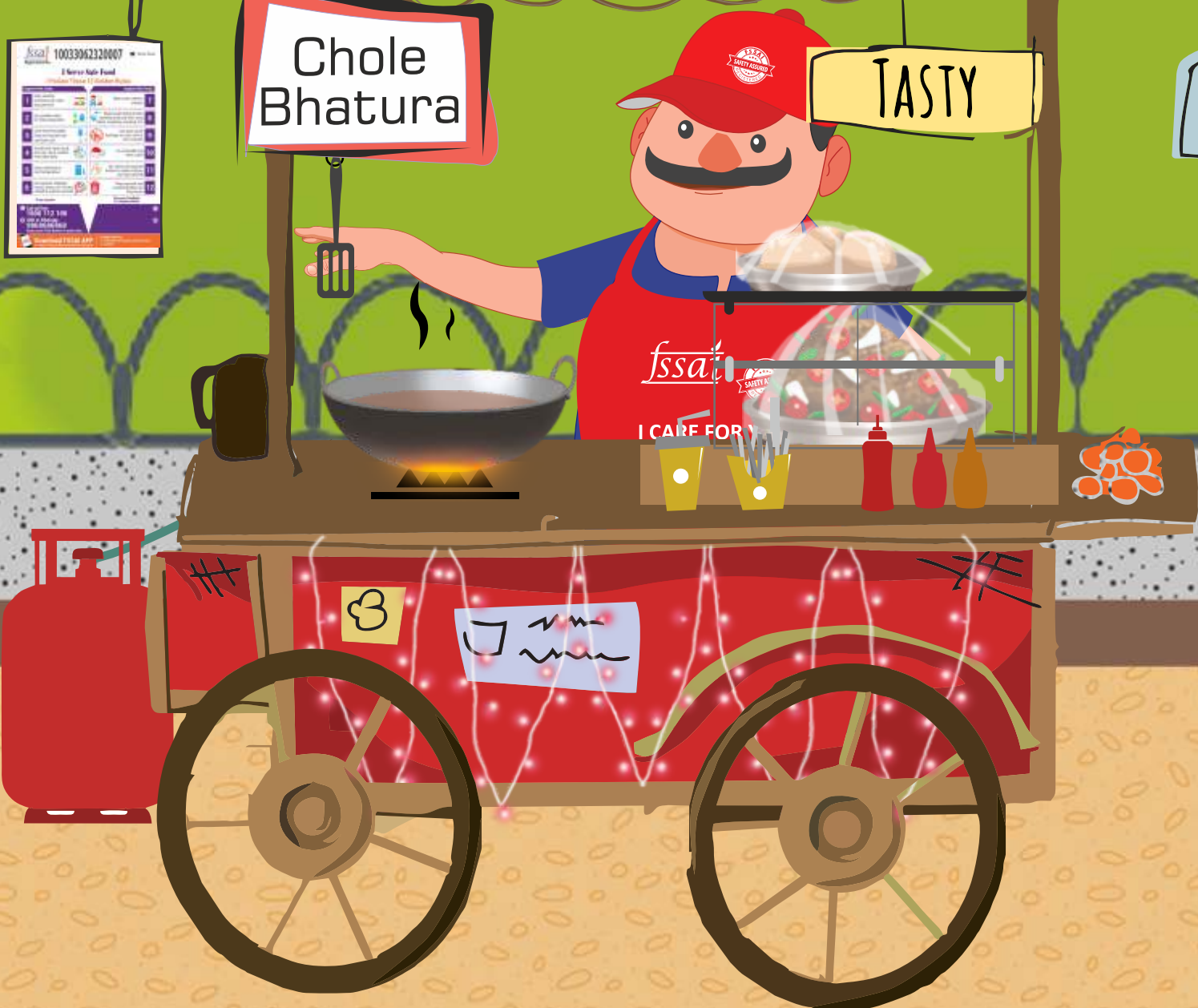
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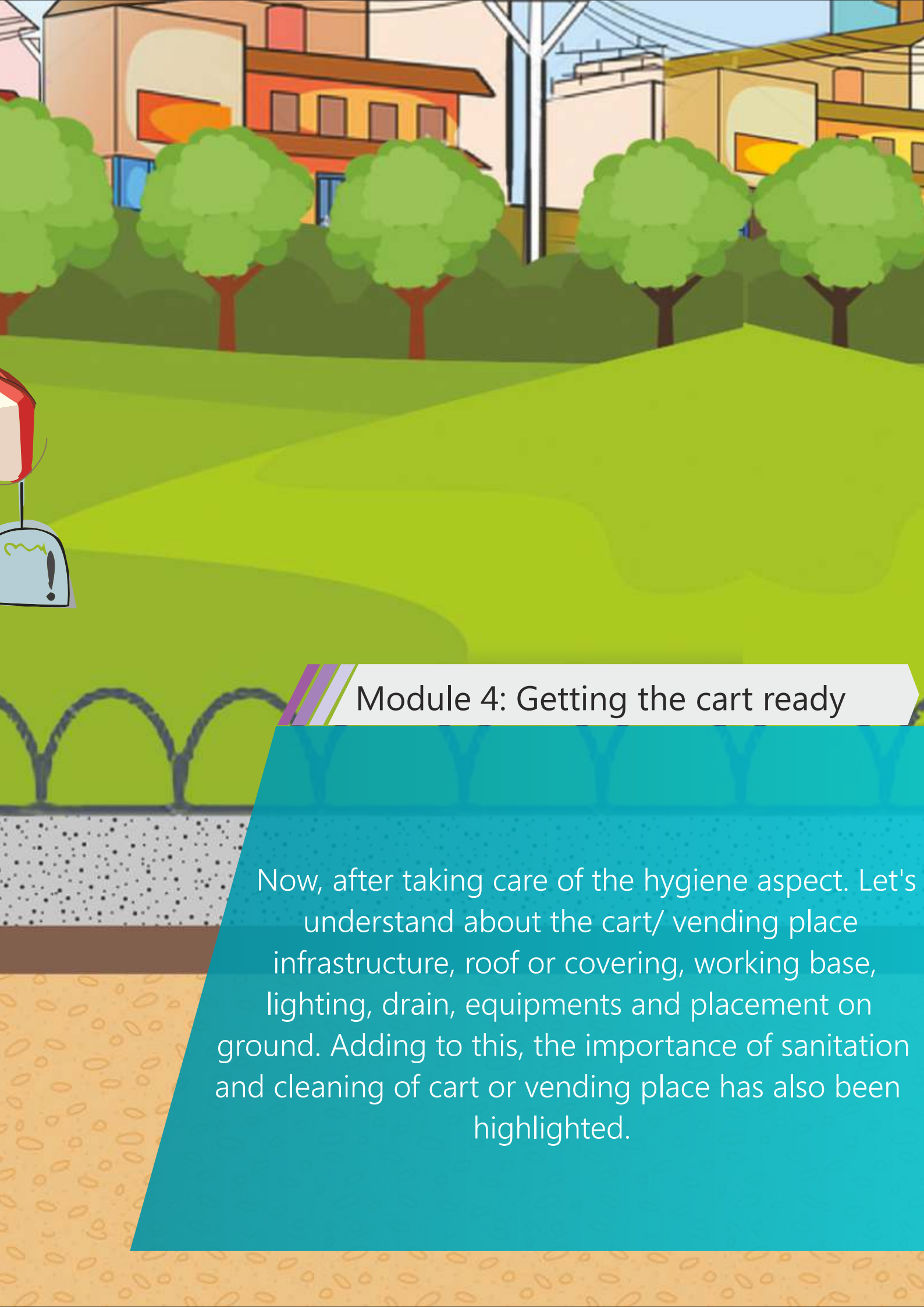
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Chole
Bhatura

TASTY

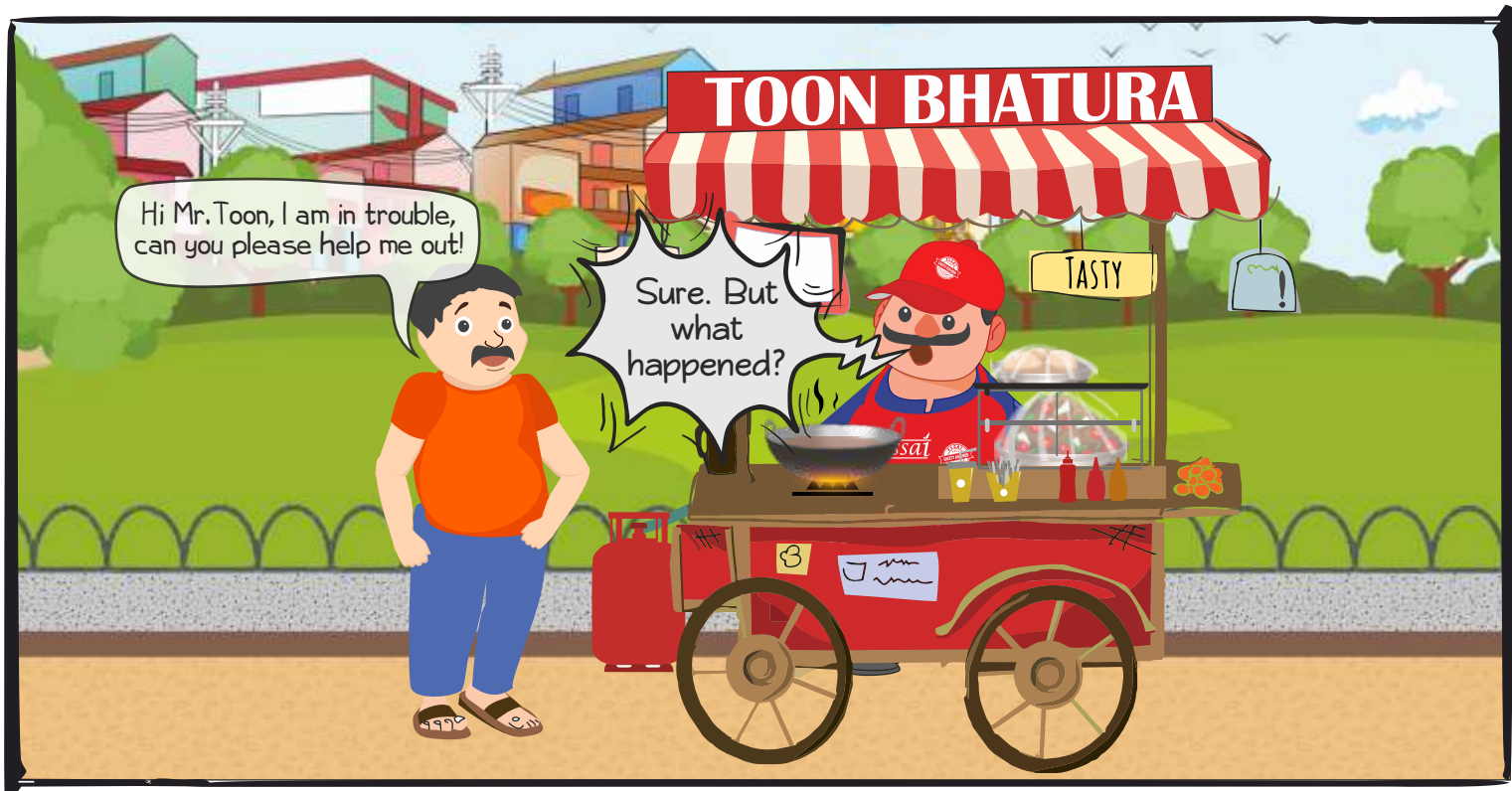


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Module 4: Getting the cart ready

Now, after taking care of the hygiene aspect. Let's understand about the cart/ vending place infrastructure, roof or covering, working base, lighting, drain, equipments and placement on ground. Adding to this, the importance of sanitation and cleaning of cart or vending place has also been highlighted.



Hi Mr. Toon, I am in trouble, can you please help me out!

Sure. But what happened?



Just look at my cart it looks terrible. I want my cart to be clean and well organized. Can you help me with that?

Yes of course, it is very important-

- Clean and sanitise all the food contact surfaces.
- Cart and workplace surfaces should be strong enough.
- Keep the heavy utensils and equipments properly organised.
- Ensure adequate shatterproof lighting.

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Only this much ?
The cart is ready?



No .

- Whatever base platform you have in the cart or unit, it shall be non absorbent, easy to clean. The side boards on the inner side or the wall must be smooth & clean.
- We normally use lot of water in our business, so water drain must be proper .

My drain gets blocked
sometimes and water
gets stagnated.

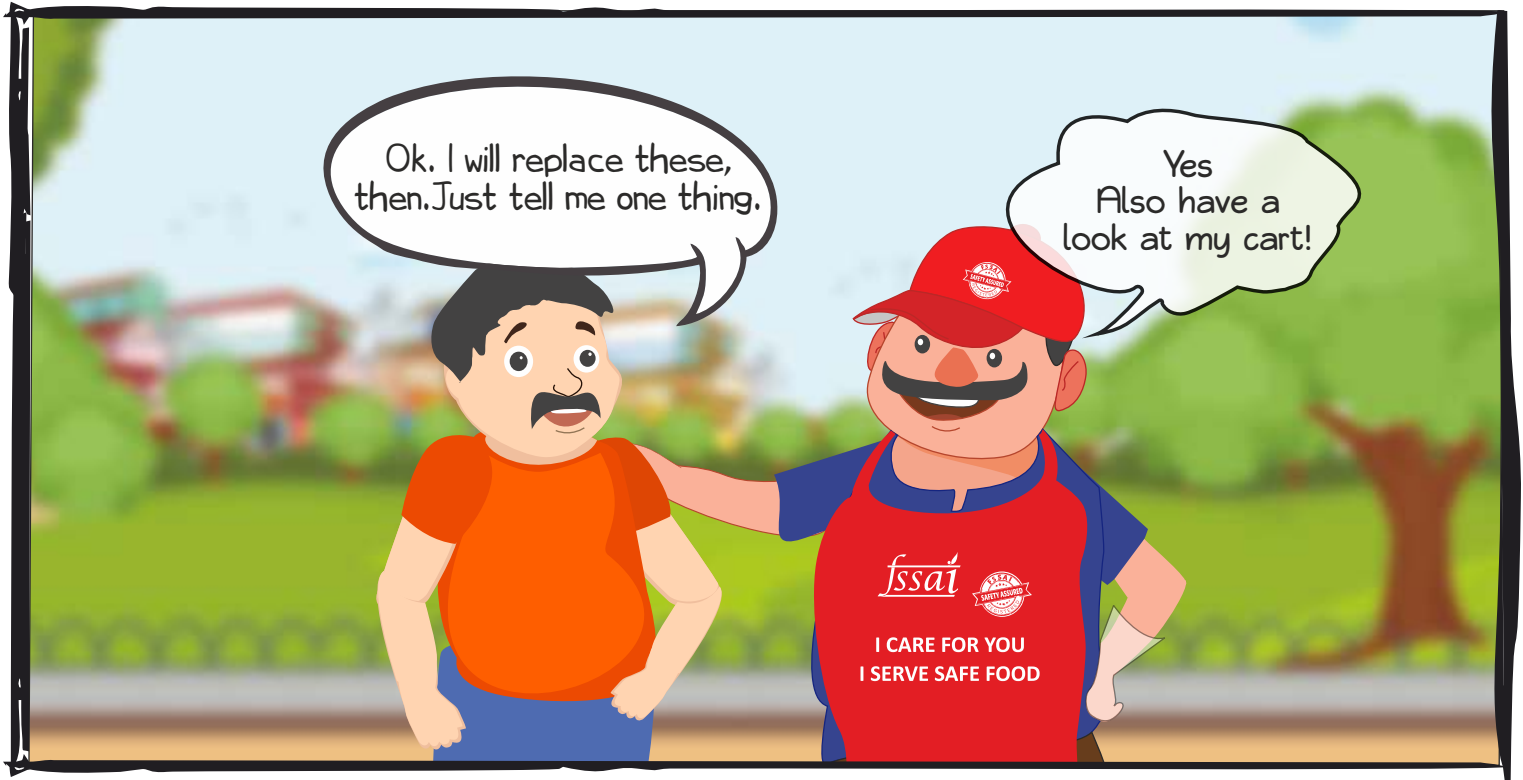
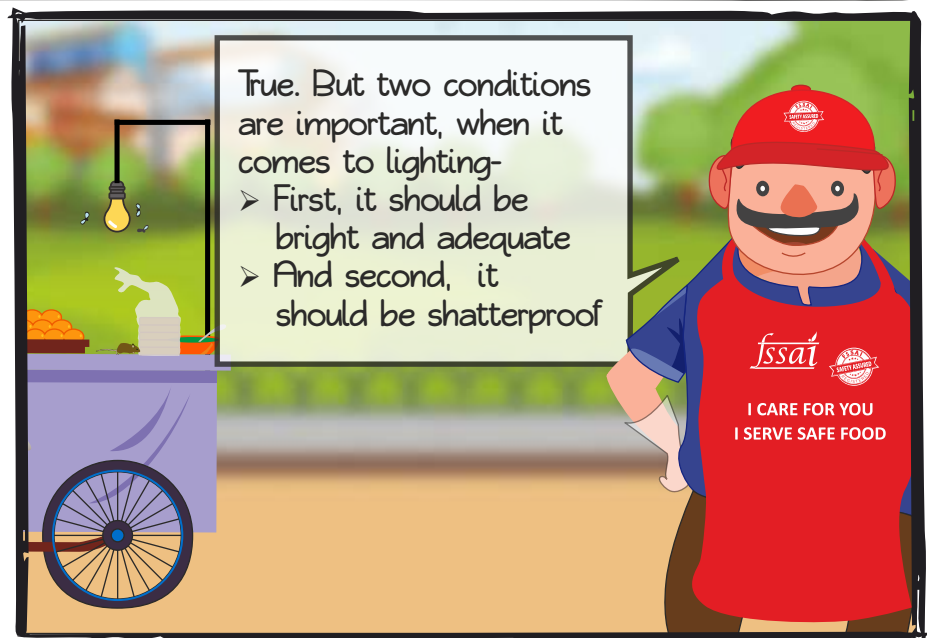


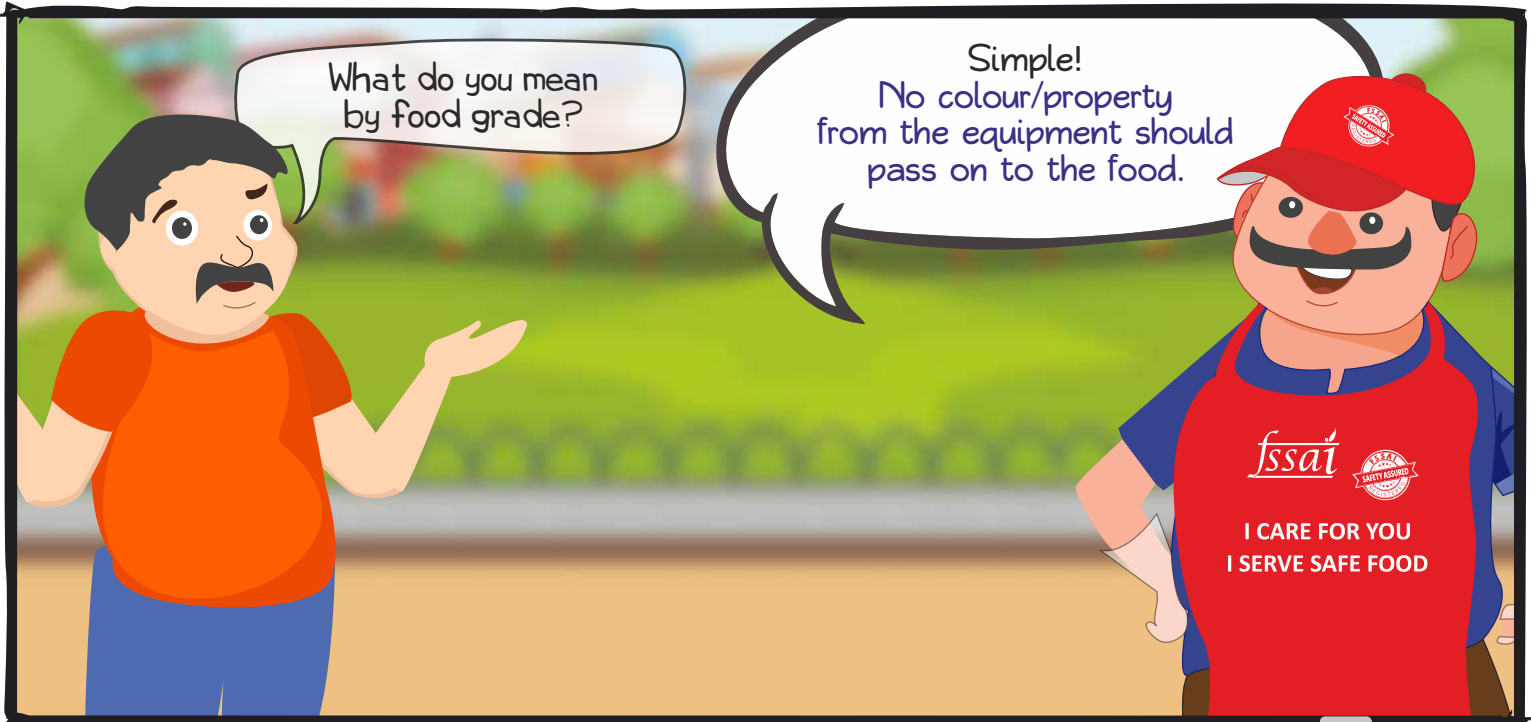
Water should not stagnate.
There should be a collection facility
for drain water & dispose it
properly time to time.



Remember not just that.
No loose hanging stuff above
food preparation place.
As it is likely to cause
danger to food safety. So, tie it
properly & start work.









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5 Star Kafe Food

Item	Price
1.
2.
3.
4.
5.
6.
7.
8.
9.
10.

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Module 5: Using safe water

Water is lifeline. Water is an essential component and is used for drinking, cooking, making ice and many more functions. The section explains the various sources of water and their importance. Figure out ways to secure safe water.

Ok Mr. Toon, is there some other facility that has to be looked after?



Yes. Our lifeline, the water



Ok, but we use water from different sources for different purposes, right?



There are basically two types of water that we use - Application water & Potable water



Application water



Potable water



What is Potable water and where is it used?

Drinking water, also known as potable water, is water that is safe to drink or to use for food preparation, without risk of health problems. It is used basically for -



DRINKING



MAKING ICE CUBES



PRE-PREPARATION



FOR COOKING

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How can one ensure safe water?

You can ensure safe water by taking care of the following points -

Protect it from foreign matter & pest

Never use unsanitised storage

Take from a reliable source

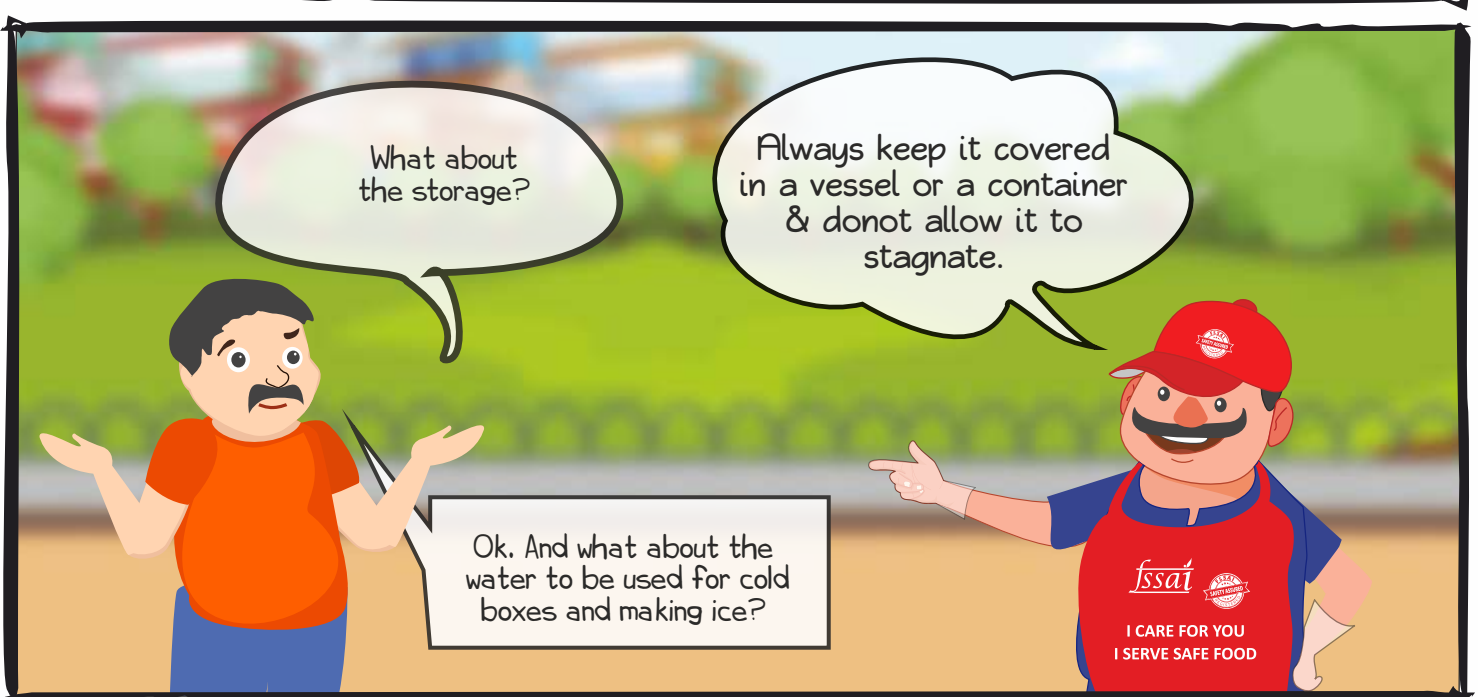
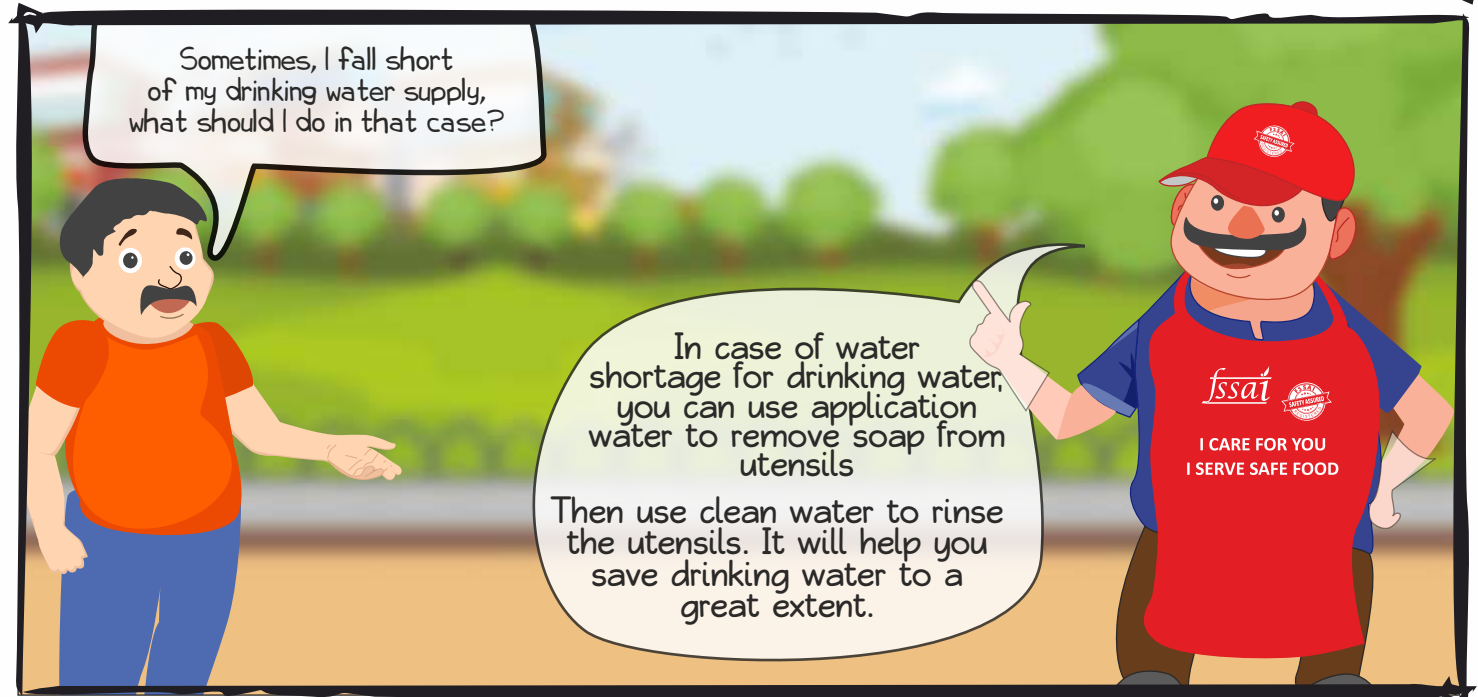
Filter it

Follow good handling

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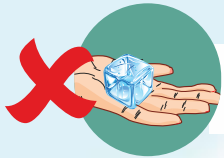




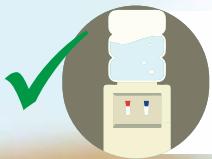
Water should be free from harmful chemicals and micro organisms



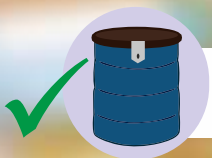
Always use purified or boiled water for drinking as well as for making ice



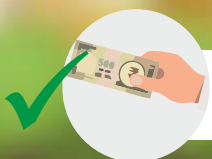
Ice is used as an ingredient in many beverages or ice cream preparations. It should be handled only with clean hands



In case you are using a water purifier ensure that it gets cleaned every month, & if you are using a water dispenser for Bottled water, ensure that it gets cleaned every week.



It should be stored in leak proof container & should be handled with clean scoops.



Buy ice from a reliable source to ensure that it is not contaminated





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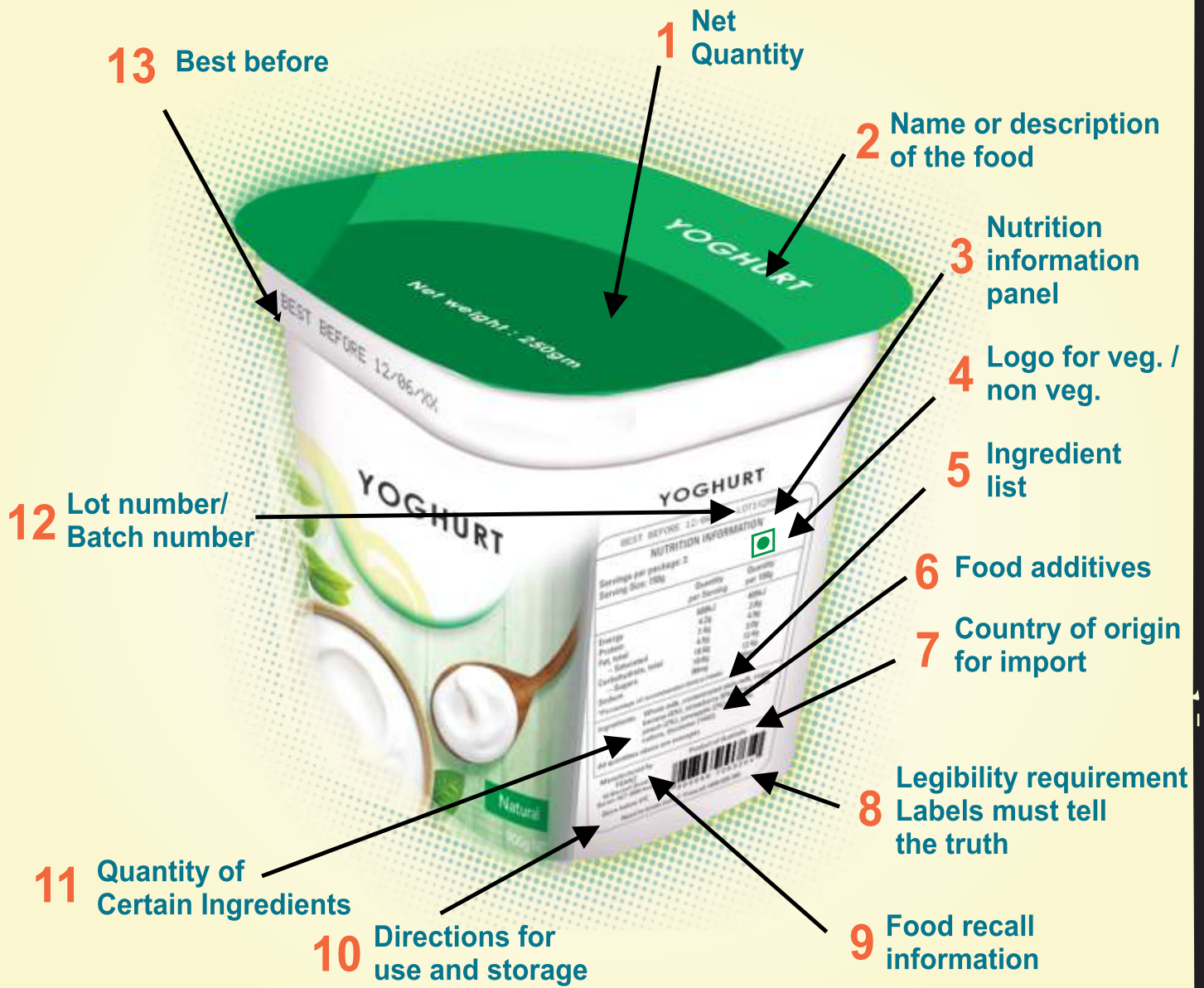
Module 6: Using safe raw material

The biggest challenge for Street Food Vendor is material sourcing, receiving, storing & handling. Raw materials vary in respect to their storage and should be carefully inspected before buying. The chapter also describes the essential details that should be checked while buying packaged foods.



<p>INGREDIENTS: REFINED WHEAT FLOUR, SUGAR, WHEAT GLUTEN, CONTAINS ADDED VANILLA</p> <p>fssai LIC. No. 1234567891234567</p> <p>USE, EDUCATE, RECYCLE</p> <p>Net Weight: 250g MSP: Rs. 100/- PKG: 1000 Lot No. Machine Code Best before six months from package</p> <p>Marketed by: Victoria 41 Contact Executive, Consumer Care Cell Bhopal</p>	<p>Pure milk</p> <p>Adulterated milk</p>	
<p>It should be FSSAI licensed/ registered?</p>	<p>It should not be adulterated?</p>	<p>All the perishables must be inspected by you and accepted?</p>





Ok. Please give me some tips for buying grocery? How do I check for meat, poultry and other perishables items?

To make sure that the food you bring is as safe & delicious as it was at the store, it's important to know the best way to pack & transport your groceries.

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Instead of just throwing all of your food in a bag, follow these quick safety tips:

In general, keep the foods that you are going to cook in one type of bag & the foods that you are not going to cook in another bag.

The juice from raw meat can spread easily; utilize the plastic bags to keep raw meat, poultry & seafood separate from ready-to eat-foods in the cart.

Remember, receive fish along with ice and process it immediately .

Store meat, poultry or fish in a freezer -18°C to -22°C and if there are no freezers, process it immediately .

Never keep non veg in open for more than 30 minutes. At least keep them marinated or salted to prevent spoilage .

Keep non veg covered at all times before process .

Separating these foods also makes it easier to put your groceries away.

If possible, pack foods of the same temperature together to avoid spoilage or contamination. For example, place all of the frozen foods in one bag, refrigerated foods in another, and room temperature foods, or produce, in another.



And Mr. Toon, how to store these materials safely?



Dispose the pest infected raw material at once

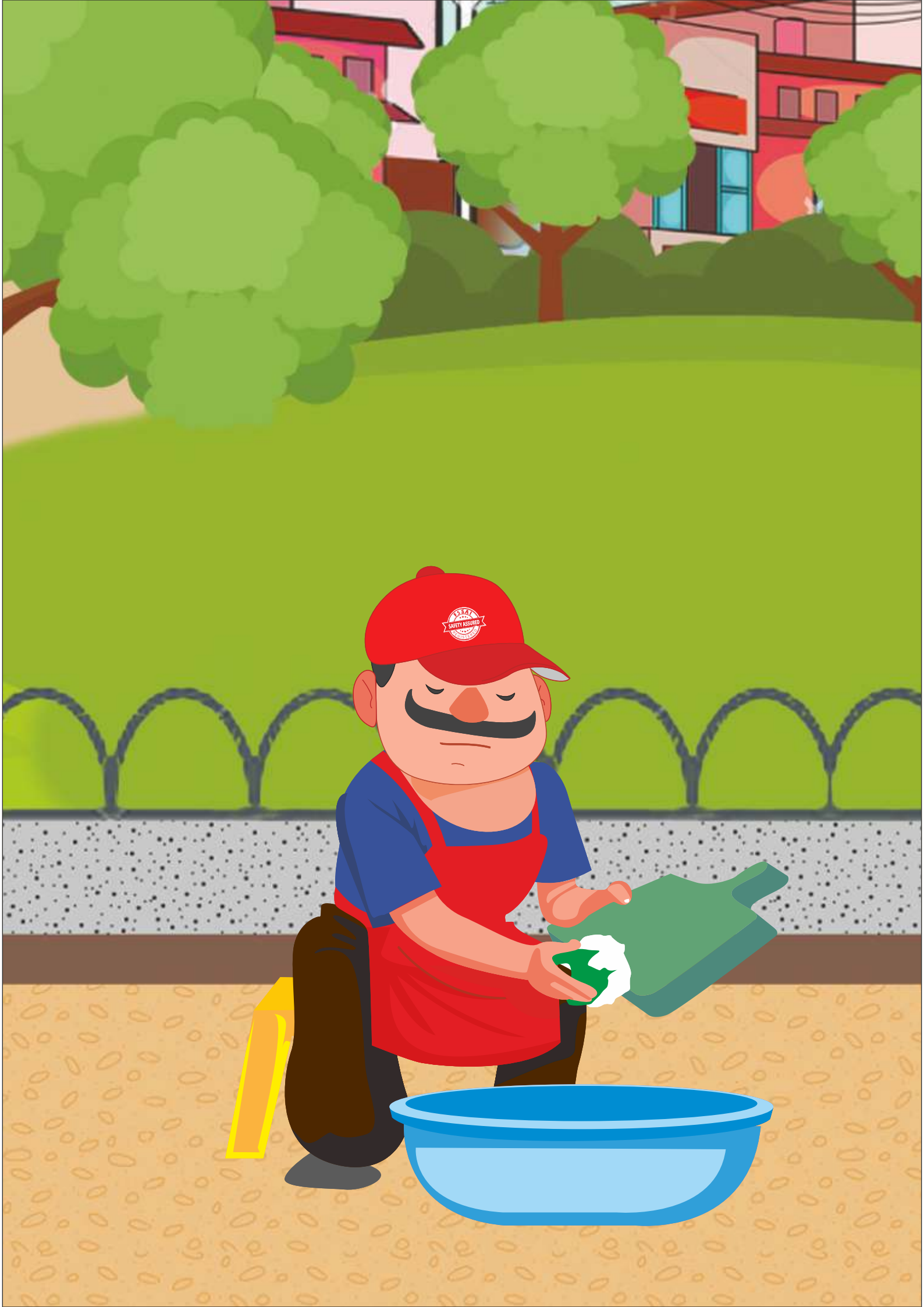
Don't forget to clean container of raw material before refilling them.

Don't mix wet & dry raw materials

Remove rotten perishable items immediately

Never dump new items above old items

Keep veg / non veg segregated



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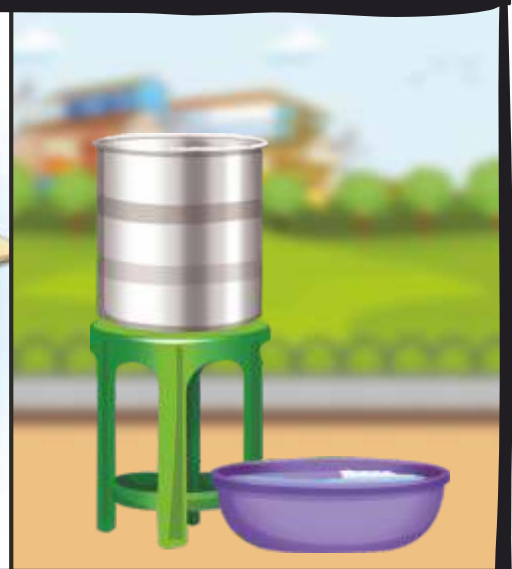
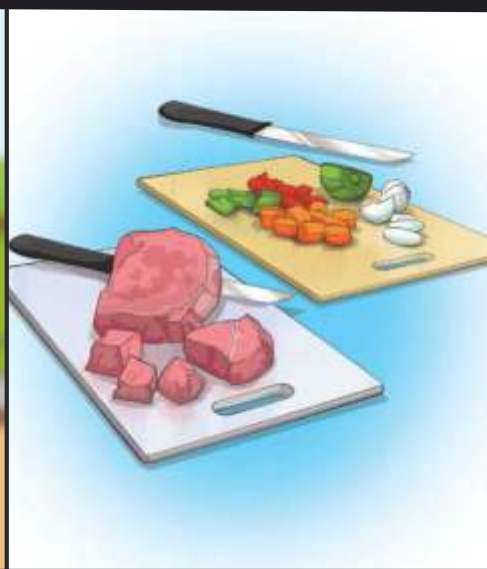
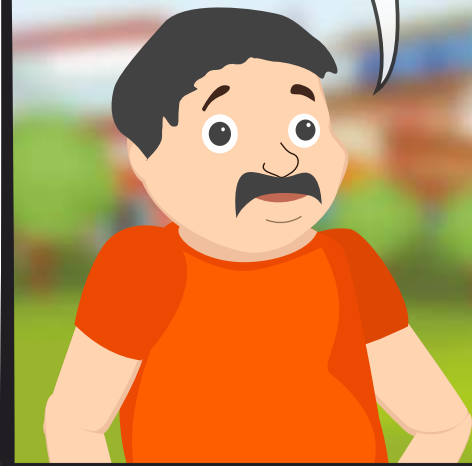
TASTY

Module 7: Pre-preparation

Food service pre preparation involves washing, soaking, grinding, pasting, peeling, kneading, rolling and such activities. Each activity poses it's own hazards and therefore must be carried out carefully. The important precautions related to sanitation, time limit and temperature are shared

Before cooking, I am doing a lot of cutting and other pre preparation tasks. Is there any precaution?

Toon has a cost to his fame, Success comes in 3 step pre-preparation checks-

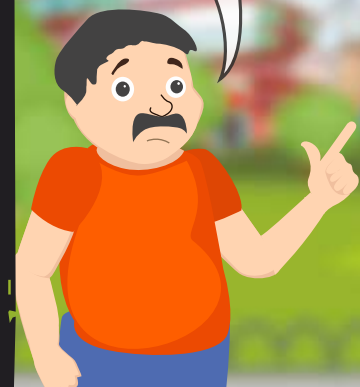


All contact surfaces like chopping boards, trays are sanitized before use.

No mixing of vegetarian & non vegetarian foods

Potable water in clean container to use for preparation

What does pre preparation involve? Please tell me more about it.



- Use only safe water
- Never touch anything with unclean hands
- All contact surfaces to be sanitised

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I do some non-veg also, so is there anything more?

As I told you before, using separate chopping boards and proper sanitation of the equipments is very important. Do remember the following -

Vegetarian

Green/White coloured board

50 ppm chlorine

1 tablet of chlorine in 15 litres of water

Non - Vegetarian

Red coloured board

100 ppm chlorine

2 tablet of chlorine in 15 litres of water



OK

Also, there are certain precautions that you must follow while doing your pre-preparation tasks-

01

Use separate equipment & utensils, such as knives and cutting boards for handling raw foods

02

Wash and dry the knives & chopping boards before using them for a different task.

03

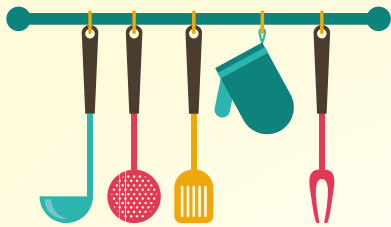
Raw food especially meat, poultry & seafood and their juices, can contain dangerous microorganisms which maybe transferred on to other foods during food preparation and storage



How can these microorganisms be transferred?

Microorganisms can be transferred by food surfaces in contact like-





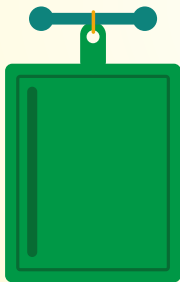
Utensils, laddles



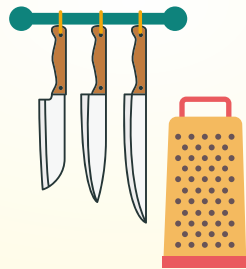
Cutlery



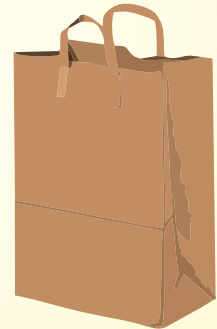
Packing materials



Chopping boards



Knives and other chopping equipments



Grocery bag

Also, make sure that you -

- Use food grade materials for packing
- Don't use adulterated foods
- Use utensils after washing with clean water and drying, keep all foods covered.



How to remember all of this?

Ok to sum up, follow these handy tips -





Keep the food covered



Avoid using wooden chopping boards



Keep the kitchen and equipments clean



Keep raw and cooked food separate



I always cook and serve fresh, but sometimes customers complain of stale smell. How is it possible?

Always remember 3 points-

- Presoaking in clean water for the right time
- Cut onion when required
- Use Stuffing items like masala, chutney within 2 hrs or keep them chilled at a temperature less than 5 C





fssai



**I CARE FOR YOU
I SERVE SAFE FOOD**



TOON BHATURA

9876543210

Chole
Bhatura

TASTY

Module 8: Prepare & serve safe

Hygiene forms an essential part of food vending. And it has to be carried out as a regular schedule. As a course of preparation and service, different kinds of wastes are generated. Cleaning and sanitation should be done during session change hours.

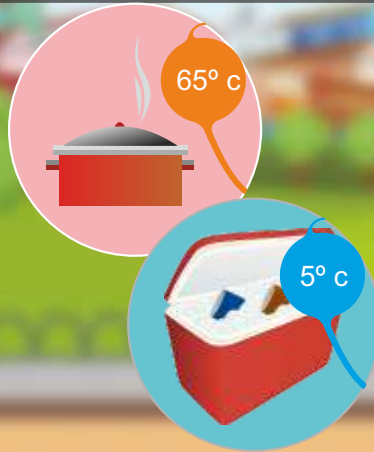
The section explains the method of waste disposal and the various precautions that must be followed when disposing waste. Also shares some quick tips on cleaning and hygiene for day end.

Unknown traffic?
Unstable business?
How do you ensure
safe food preparation?



Simple!!!

- Hot food hot -----65° C & above
- Cold Food cold----- 5° C & less



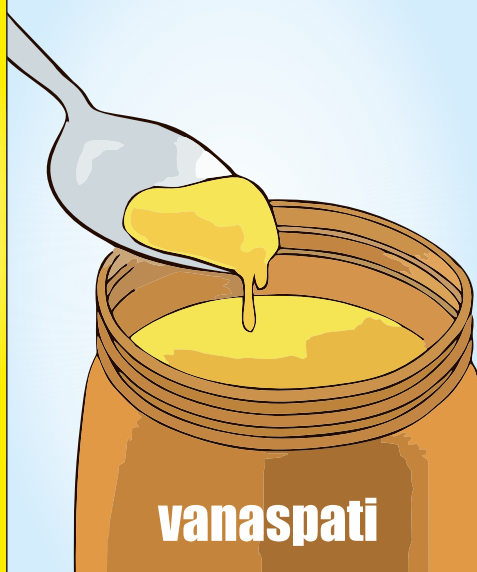
That's it? Is it?



No. There
is more..



Use good quality oil of a
certified brand for cooking
& frying.



vanaspati



For reheating, avoid reusing
oil more than 3 times as the
formation of transfat begins.



And what about the colour additives to be used?



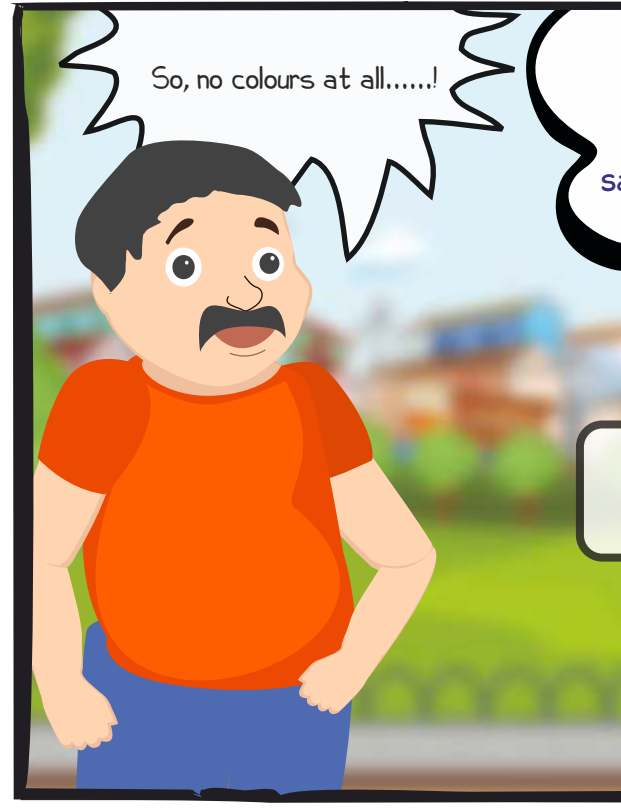
Why do you want colours to be added?



But, customers demand it. They prefer to have such coloured vegetables.



Nature itself is colourful see beet root, carrot, green coriander leaves, chillies..... Use their colours to make your food look attractive.



So, no colours at all.....!



No ! Not for anything that you normally prepare and serve here. Only for Indian sweets, some savouries & confectionary can colours be used . That too in small quantities as per FSSAI .

My suggestion is avoid using colours for your food .

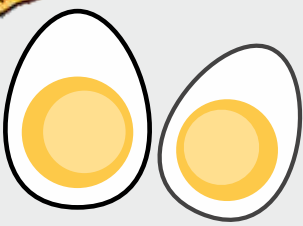
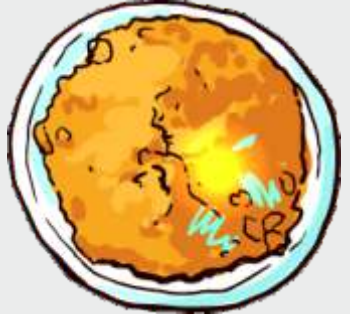
Oh. Thanks!
Are there some items
which gets spoiled
faster than the others?



Yes. Do take care
of the perishable
foodstuffs.



Perishable foodstuffs



Yes, I will.
My vegetarian
customers have
started to doubt my
food, because I cook
non vegetarian food too.

The doubt is valid unless you ensure that-

Same oil
is not used

Separate
laddles &
tongs are
used

Different
utensils
are used

You explained it so well and
now cooking looks so easy!

Yes, only if you followed all that
I have been telling you till now.
Remember, 21 ways your food
can become unsafe.
If one has control over them
cooking safe food is easy.

What If I have to reheat
the food for my customer,
as all of them have
different lunch timings.

You can reheat the food,
but then always remember-

No refrying.

Reheating within range is
allowed

Remember heating only
above 74 C

Never reheat more than once

Reheating by just adding
hot water alone is not allowed

My guests come any time between 12:30-3:00 pm. Are there any precautions about holding hot and cold food items till then?



Yes.

Keep hot above 60°C Keep cold below 5°C

Temperature Danger Zone between 5 - 60



Now it's easy. Thanks brother

Let me make it easy for you. Take this 5 way check list while serving.



Are my hands clean?

Are plates/glasses cleaned?

Have I avoided foreign matter?

Right Laddle or Tong to handle

Right Accompaniment

Is there a way to impress customer while serving?

Customers like it when serving is done properly.

- Do not handle foods with bare hands.
- Do not stack it one on top of the other during display, storing or serving
- Never blow into plastic bags, wrappers or packages used for food



- Wait. There's also a 3 way mantra to Serve Safe !!!
- Serve only in clean plates and glasses
 - Use food grade packing material
 - Provide only safe potable water to drink



Business success is in serving / vending hygiene . That's the customer bridge . We must convey to guest that our food is safe and make them share the responsibility of handling it safe for their good health . That's how I get to retain customers .



TOON BHATURA 9876543210

Chole
Bhatura

TASTY

Module 9: Leftover & waste disposal

Hygiene forms an essential part of food vending. And it has to be carried out as a regular schedule. As a course of preparation and service, different kinds of wastes are generated. Cleaning and sanitation should be done during session change hours.

The section explains the method of waste disposal and the various precautions that must be followed when disposing waste. Also shares some quick tips on cleaning and hygiene for day end.

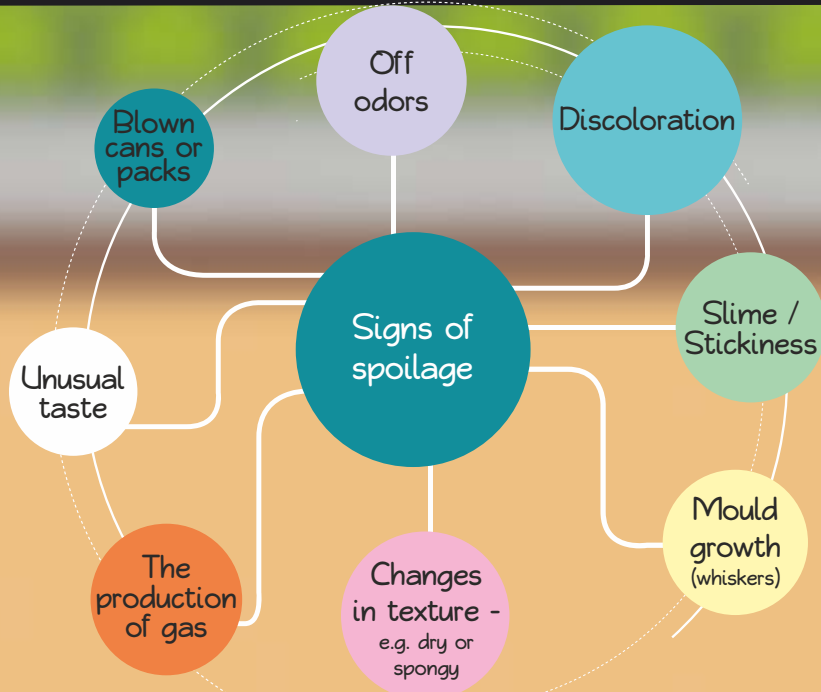
As you said food gets spoiled after few hours. Is it always safe within that time?



No, you need to keep check.

Showcases must be maintained properly in order to achieve hazard free food.

Discard foods immediately when they look suspicious (change in colour, texture) foods with malodorous smell.



You just said hazard free food. What is a food hazard?



Biological, Physical, Chemical agents in food, or condition of food, with the potential to cause an adverse health effect. Allergens are also food safety hazards



Is there anything on waste too... ?

Waste is wealth,
Also waste is dangerous



Wealth ? How ?

Dispose dry containers, dry packets separately and sell them for money.
Don't throw them into the drain
Oh! I missed on waste segregation,
It is indeed very important.



Waste is of 2 types-Wet and dry



Separating waste into WET and DRY makes it easier to handle later.



No,
What are they?

You know something
about food waste
pre conditions?

Keep the waste/dustbin covered

Dispose as soon as possible,
once a day

Clean and sanitized waste
containers before reuse



DUST BIN containers, lined with plastic trash bags, SHOULD BE USED.

Have a broom, dust pan and paper towels or napkins available on site for cleanup of debris/spills.

Waste storage should be located in such manner that it does not contaminate the food process, storage areas, the environment inside and outside the food establishment

Protect external waste bin area from pests, animals and birds.



Sometimes I am leftover with food at the end of the day. What should I do with it?

Refrigerate the leftover food.

If the quantity of food is more, pour it to smaller utensils to cool.

Reheat the food thoroughly at appropriate temperature.

If you notice any change in the colour, texture or smell of food, discard it immediately

Discard the food that has been kept outside for 4-5 hours



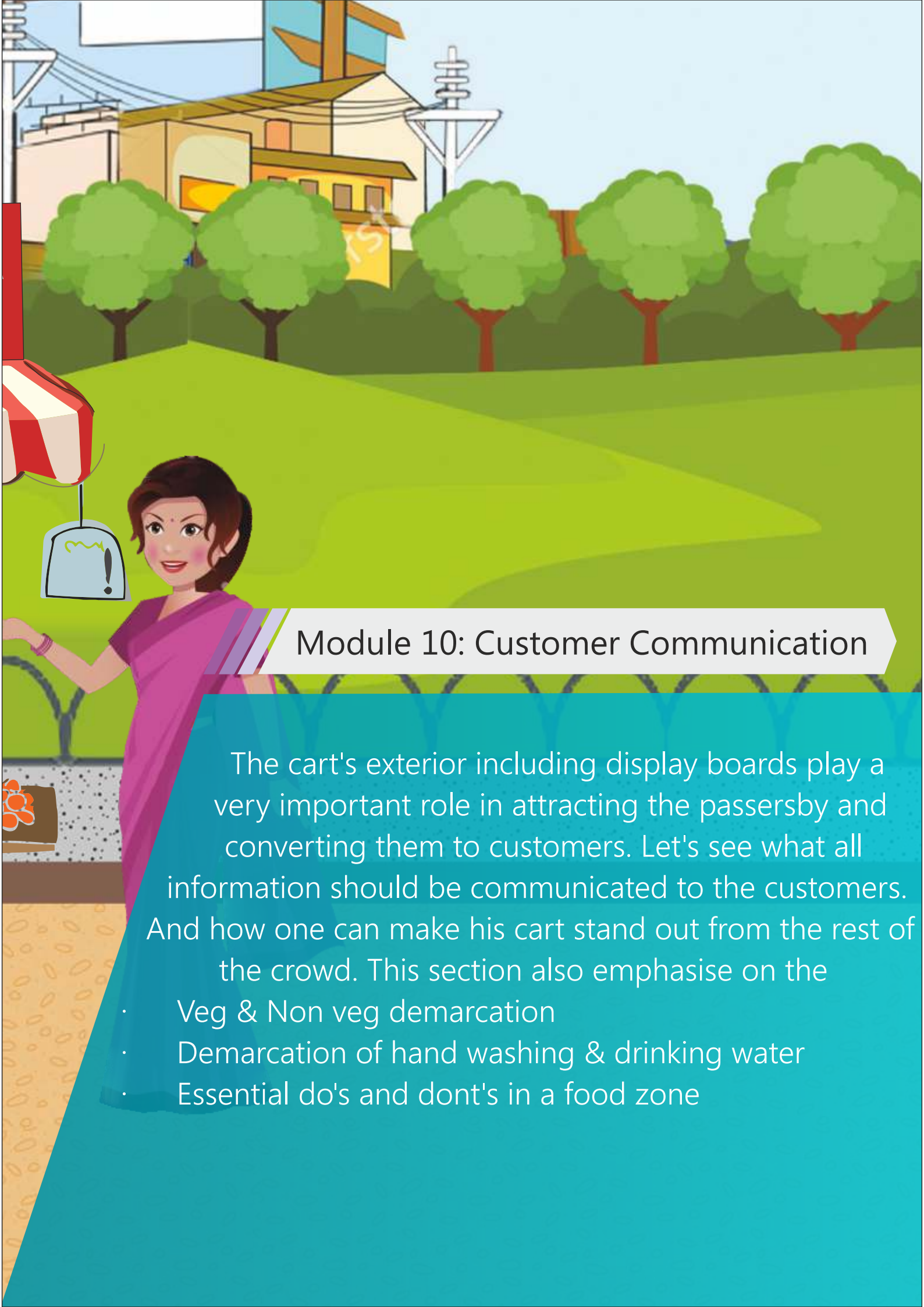
Also remember to clean and sanitize the utensils, cart and surroundings at the end of the day.



TOON BHATURA

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Module 10: Customer Communication

The cart's exterior including display boards play a very important role in attracting the passersby and converting them to customers. Let's see what all information should be communicated to the customers. And how one can make his cart stand out from the rest of the crowd. This section also emphasise on the

- Veg & Non veg demarcation
- Demarcation of hand washing & drinking water
- Essential do's and dont's in a food zone

When the customer comes to my cart, what should I say to him?

See,

Good (Food+Conduct) = A Satisfied Customer

Greet the customer as he is your guest

Tell him what you offer

Always wear a smile on your face

Maintain compliant behavioral etiquette while dealing with women customers such as avoiding touch contact, avoiding use of abusive language or lewd gesture, etc.



Vegetarian



Hand washing



Non-Vegetarian



Drinking

On Food

On Water

Customer Communication

On Habits

On Disposal

Please throw waste in bin



No Smoking

No Spitting

No drinking alcohol

No chewing tobacco



Close the bin after use





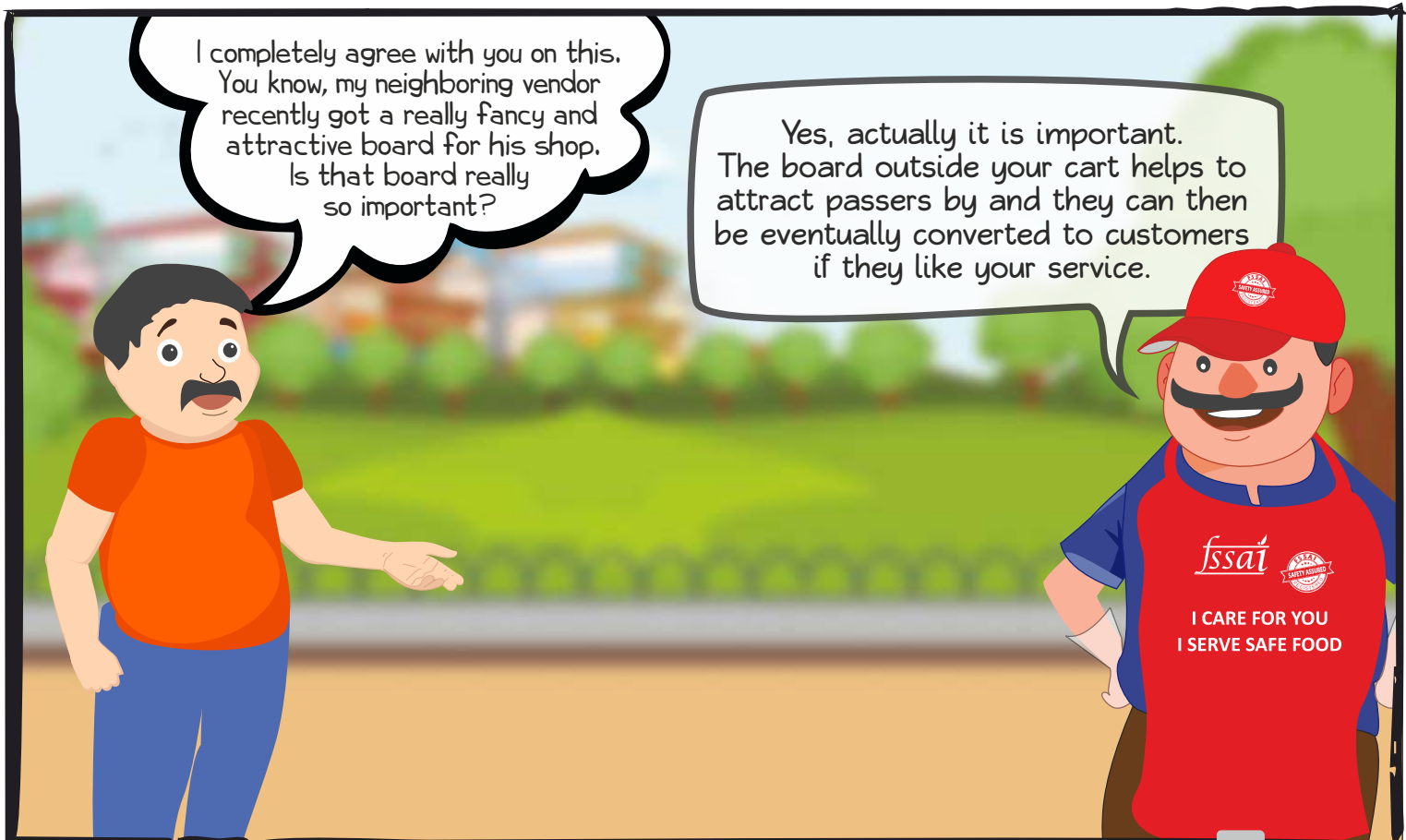
Will customer believe what I tell him?

Unless you become an example, your customer will not follow what you say.



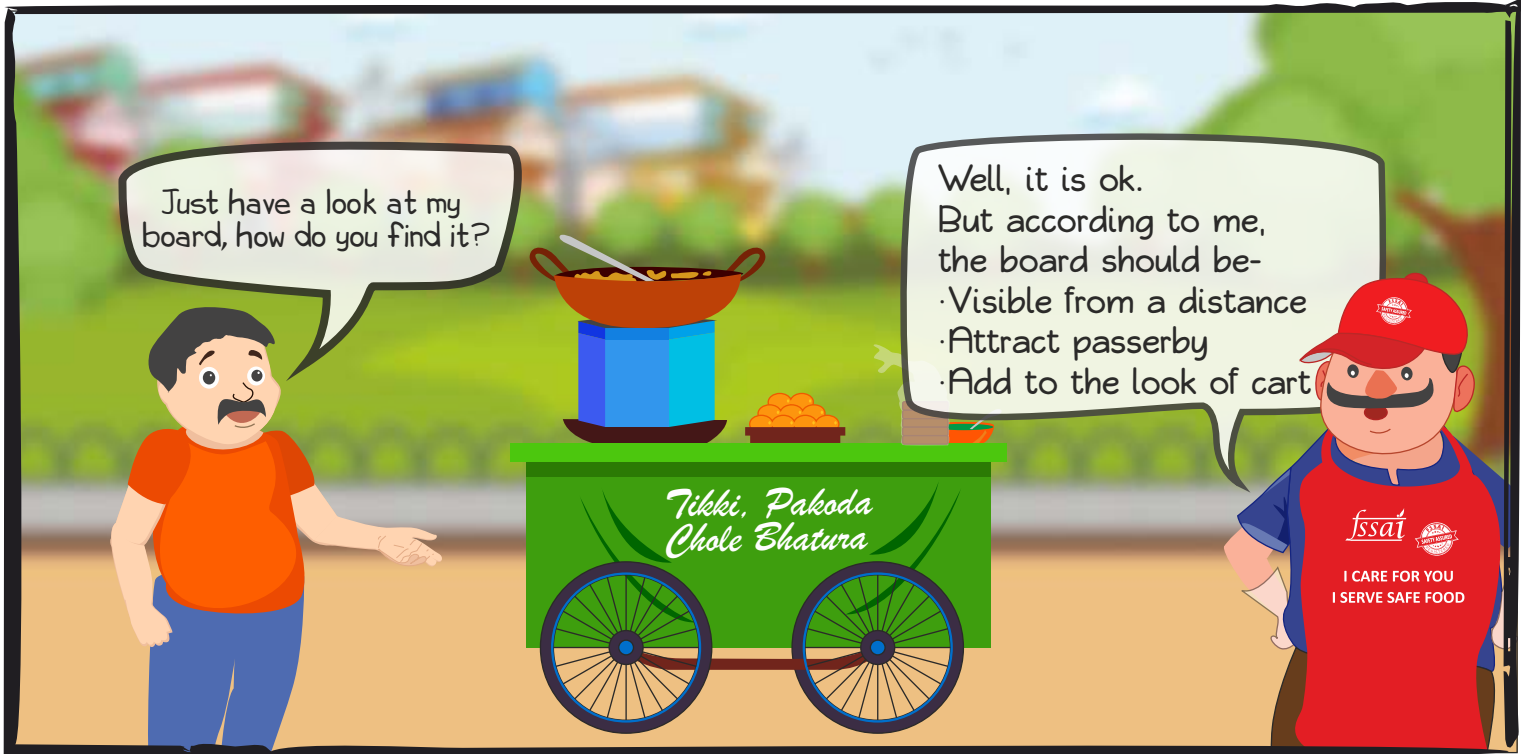
So what I will have to do for this?

You will have to build a bridge of trust between you and your customer. And this is possible only with your loyal service and good food.



I completely agree with you on this. You know, my neighboring vendor recently got a really fancy and attractive board for his shop. Is that board really so important?

Yes, actually it is important. The board outside your cart helps to attract passers by and they can then be eventually converted to customers if they like your service.





For this you need to -

Prepare healthy and clean food

Serve food in a clean plate with proper spoons/fork

Try to find a location for your cart which is away from pollution of vehicles

Engage with customers and understand their service quality requirements

Keep in mind the profiles of expected customers

Understand the target customers and their needs

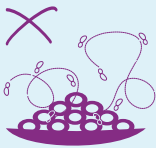
Build a good rapport with the customers including the ones who complain

Have frequent discussions with regular customers on general likes and dislikes in the market, latest trends, customer expectations

Receive regular feedbacks from the clients on current service, complaints, & improvements to be made

But do remember that you have to engage with customers in such a way that their privacy is not intruded.





FOOD SAFETY PLEDGE

I MAINTAIN PERSONAL HYGIENE



I USE SAFE DRINKING WATER



I PROTECT FOOD FROM PESTS AND DUST



I USE CLEAN UTENSILS



I DISPOSE WASTE PROPERLY



I KEEP MY PLACE CLEAN




Registration No. _____

(Please Mention Your Registration no.)

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 cold 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 us your Feedback

Call toll free
1800 112 100

SMS or Whatsapp
9868686868

Always quote FSSAI Number for quick action

(Vendor Details)

(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

मैं परोसूं सुरक्षित आहार 12 नियम है जिनका आधार

स्वच्छता कोड	स्वच्छता कोड
<p>1 विक्री स्थान/ठेले को साफ-सुथरा और कीड़े-मकोड़े आदि से मुक्त रखें।</p> 	<p>7 साफ कपडे या वर्दी पहने</p> 
<p>2 खाना बनाने के लिए पीने के पानी का प्रयोग करें।</p> 	<p>8 भोजन प्रबंध करने से पहले और बाद में, शौचालय जाने के बाद, छीकने व खांसने के बाद हाथ धोएं।</p> 
<p>3 भोजन को अच्छे से पकाएं। गरम खाने को गरम तापमान पर तथा ठंडे भोजन को ठंडे तापमान पर रखें।</p> 	<p>9 कटे या जले के घाव को पानी से बचाने वाली पट्टी से ढक कर रखें</p> 
<p>4 कच्चा/पका हुआ, शाकाहारी/मांसाहारी भोजन का प्रबंध एवं भण्डारण अलग-अलग करें।</p> 	<p>10 बीमार होने की स्थिति में ना ही खाना बनाए और ना ही परोसें।</p> 
<p>5 ठण्डे तापमान पर रखें जाने वाले पदार्थों का भण्डारण ठण्डे तापमान पर ही करें</p> 	<p>11 खाना बनाने की सतह व बर्तन आदि को पोछने के लिए अलग-अलग एवं स्वच्छ कपडे का प्रयोग करें।</p> 
<p>6 कच्चा/पका हुआ व शाकाहारी/मांसाहारी भोजन के लिए अलग-अलग चोपिंग बोर्ड, चाकू आदि का प्रयोग करें।</p> 	<p>12 बर्तन बा बर्बाद भोजन के लिए अलग एवं ढके हुए कूड़ेदान का प्रयोग करें।</p> 

अपनी प्रतिक्रिया ज़ाहिर करे

विक्रेता को प्रतिक्रिया जाहिर करे

टोल फ्री नंबर पर कॉल करे
1800 112 100
एस.एम.एस या व्हाट्सएप्प करे
9868686868

शीघ्र प्रतिक्रिया के लिए एफ. एस. एस. ए. आई नो. ज़रूर बताये

विक्रेता विवरण



एफ. एस. एस. ए. आई
(FSSAI) अप्प डाउनलोड करे

हमसे जुडे

फेसबुक: फूड सेफ्टी एंड स्टैंडर्ड्स अथॉरिटी ऑफ इंडिया
ट्विटर: @एफ.एस. एस. आई. इंडिया



REGISTRATION REQUIRED FOR THE STREET FOOD VENDORS

A Who manufactures or sells any article of food himself or a petty retailer, hawker, itinerant vendor or temporary stall holder or distributes foods including in any religious or social gathering except a caterer;

B Such food business including small scale or cottage or tiny food businesses with an annual turnover not exceeding Rs 12 lakhs and or whose—

(1) Production capacity of food (Other than milk and milk products and meat and meat products) does not exceed 100 kg/ltr per day or,

(2) Production or procurement or collection of milk is up to 100 litres of milk per day or

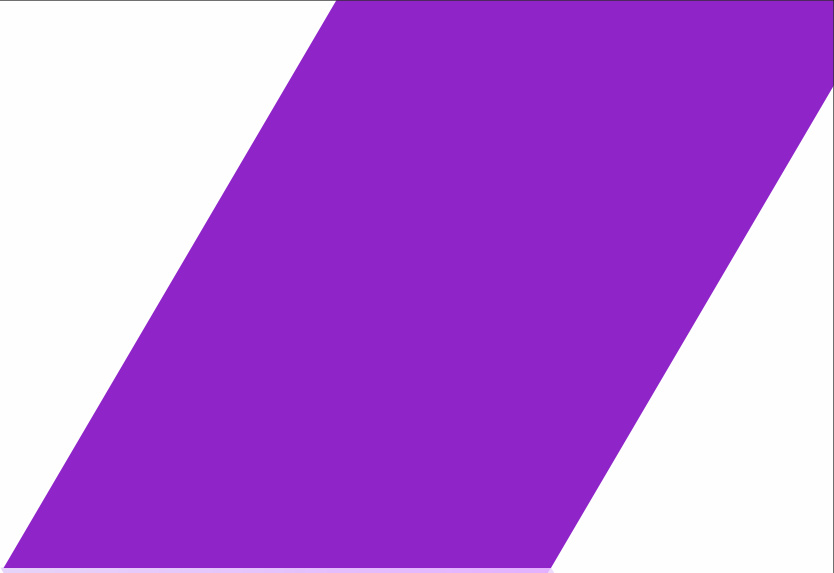
(3) Slaughtering capacity is 2 large animals or 10 small animals or 50 poultry birds per day or less than that.

Every such petty Food Business Operator shall register themselves with the Registering Authority by submitting an application along with a fee of Rs.100/-

Visit: www.foodlicensing.fssai.gov.in or Visit your nearest common service centre

FOOD SAFETY DISPLAY BOARD

To change the overall perceptibility of consumers about FSSAI, Food Safety Display Boards (FSDBs) have been introduced at various food businesses which deal directly with the consumers. FSDBs will not only make FSSAI registration number visible but will also inform the customer and the food handler about the important food safety and hygiene practices required to keep food safe. Each of these practices stated in the information will be numbered for feedback purposes. An important feature of FSDB is an effective consumer feedback system. The board provides consumer a range of options for sending feedback through WhatsApp, SMS or FSSAI App.



**FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA**

Inspiring Trust, Assuring Safe & Nutritious Food

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