

Clean Street Food Hub

Inspection Criteria and checklist for Inspection

The inspection checklist includes the parameter to assess the implementation of various requirements stated under various certification schemes under Project Clean Street Food Hub, a cluster certification programme under Eat Right India Movement. The checklist usually focuses on implementation of good hygiene and sanitary practices laid in Schedule 4 of FSS (Licensing and Registration of Food Businesses) Regulations, 2011.

The checklist has been divided into two parts:

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

Marking and Grading System

The Regulatory official or Hygiene Rating Audit Agencies of FSSAI will inspect the facility of the FBO according to assess the level of implementation of requirements laid under the certification scheme and accordingly will mark the finding as compliance (C), non-compliance (NC), partial compliance (PC) & Not applicable/Not observed (NA). Non observance to any of the asterisk marked (*) finding will lead to Non-Compliance (NC), as they are critical to food safety. Each finding will be awarded marks as mentioned below –

No.	Finding	Marks to be awarded			Marks to be awarded in Asterisk Mark (*) question
1	Compliance (C)	1	2	4	4
2	Non-compliance (NC)	0	0	0	0
3	Partial compliance (PC)	.5	1	2	0
4	Not applicable/Not observed (NA)	Deduct requisite score from the total			

- **Compliance** – Yes, the requirement is fully documented and implemented. Adherence with the requirement with no major or minor conformance is observed.

Clean Street Food Hub

- **Non-compliance** - No, the requirement is not documented and implemented. Non adherence with the requirement with major non - conformance is observed.
- **Partial Compliance** – Requirement is partially implemented but not documented or partially documented but not implemented. A non-conformity that, based on the judgement and experience of the regulatory official or auditor, is not likely to result in the failure of the food safety management system or reduce its ability to assure controlled processes or products. It may be either a failure in some part to a specified requirement or a single observed lapse.
- **Not Applicable** – Requirements are not applicable as per the nature of activity or size of the food establishments.

(*) These are critical requirements therefore mandatory. Partial Compliance is not applicable to asterisk marked (*) requirements as they are critical to food safety.

Records /Evidences

1. **License/Registration**- Valid FSSAI Registration/License
2. **NOC** from municipality /local body (Panchayat, District) etc. permitting establishment and running of a Hub
3. **Trained FSS-FoSTaC** Food Safety Supervisor Certificate
4. **Potable Water** (Only for licensed FBOs) – Water test report provided by NABL laboratory or water supply bills for commercial use in place of the Water Test Report in case water is supplied by Municipal Corporation (Government Body) or water testing report obtained from Mall/Commercial Hub/Market or any private authorities or a letter from authorities, the authority stating that premise is using municipal water.

**Clean Street Food Hub
Inspection Checklist**

Date of Audit		Address/ Location	
Name of Auditing agency		Name of the auditor	
FBO License No./ Registration Number			

1. Street Food Hub (Common Facilities Applicable To Each Hub)			
Sr.No.	Audit Questions	Max marks	Marks awarded
01	General regulatory requirements for running food business operation in premises	02	
	a) License/registration under FSSAI,2006	01	
	b) NOC from municipality /local body	01	
02	Food stalls are located in clean, ventilated, non-polluted areas	02	
	a) Surrounding area are clean and away from polluted area	01	
	b) Area is properly ventilated naturally or artificially by means of fans	01	
03	Adequate space is available for orderly placement of vendor stalls & orderly flow of material in and out of the stalls	02	
	a) Adequate space between stalls	01	
	b) Freely accessible allowing easy flow of material and person movement in and out of stalls	01	
04	Working surface shall be well maintained, easy to clean and free from accumulated waste.	02	
	a) Surface of vending carts are clean and in food condition, also covered properly when not in use	01	
	b) Working table made up of stainless steel or other equivalent material approved under FSSA,2006	01	
05	Better amenities like eating facility for all age groups and parking arrangement for vehicles.	02	
06	Sufficient number and proper lighting to facilitate food preparation is available	02	
	a) Adequate lighting through natural or artificial means in food handling area	01	
	b) Light points above food preparation are protected/covered suitably	01	
07	Proper and safe display and sale of food in controlled conditions like temperature wr.r.t. nature of food requirement.	02	
	a) Food is properly covered during display and sale, those which are perishable kept at refrigeration temperature	01	
	b) Temperature of refrigerator (if used) is timely monitored	01	

Clean Street Food Hub

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.	04	
	a) Potable water supply for cooking and washing utensils	02	
	b) Proper storage facility for potable water and ice.	02	
09	Quality of water is monitored at source, after collection & at usage point.	04	
	a) Water testing done for quality at source level	02	
	b) Packaged drinking water used for drinking and cooking purpose is obtained from FSSAI approved supplier	02	
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	02	
	a) Separate dedicated area for utensil cleaning	01	
	b) Food grade chemicals are used for washing utensils	01	
11	Sanitation facility is available at a distance away from food handling area.	04	
	a) Toilet facility away from food handling area	02	
	b) Separate and adequate number of wash rooms for male and females	02	
12	Adequate facility for hand washing shall be provided	04	
	a) Continuous water supply in hand washing areas esp. in washrooms	02	
	b) Hand washing agent like liquid soap, sanitizer etc. are used.	01	
	c) Hand drying facility or tissue papers is available.	01	
13	Adequate facility to exhaust smoke & fumes from food cooking area	02	
14	Adequate drainage facility	04	
	a) Free flow of water and waste in drainage avoiding stagnation	01	
	b) Drainage are cleaned and maintained timely	02	
	c) Drainage are covered to prevent pest infestation	01	
15	Dry and wet waste is segregated properly and collected by municipalities on daily basis	04	
16	Food handlers have basic knowledge of food safety & hygiene	04	
17	Pest control measures	04	
	a) Sufficient measures taken to prevent entry of pest like rat, flies etc	02	
	b) Pest control agreement made if any for routine maintenance	01	
	c) Pesticide and other chemicals kept away from food handling area to avoid contamination of food	01	
Total		50	

Clean Street Food Hub

2. Slab Stall/ Lock Stall -Individual Facilities (applicable to all vendors)			
Sr. No.	Audit Questions	Max Marks	Marks awarded
I.	Design & facilities	16	
1	Working surface of stall is placed above 60-70cm from ground	02	
2	Waste bins with lids are available. There are separate waste bins for solid and liquid waste.	02	
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.	04	
4	Working surface of stall is built of corrosion resistant material. Impervious and suitably protected from environmental contamination.	04	
5	Equipment & utensils are made of food grade material	02	
6.	Adequate handwashing facility is available.	02	
II	Control of operation	54	
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.	04	
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.	02	
3	Proper segregation of vegetarian & non-vegetarian food done.	02	
4	Proper segregation of raw, semi-processed and fully processed food is done.	02	
5	Food containers are kept at least 15 cm above the ground	02	
c)	Food processing/Cooking		
6*	Food ingredients are thoroughly washed in potable water before cooking.	04	
7	Frozen food is thawed hygienically. Thawed food is not stored for later use.	02	
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.	04	
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.	04	

Clean Street Food Hub

10*	Food is cooked thoroughly.	02	
11	Hot food shall be maintained hot & cold food shall be maintained cold	02	
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.	04	
d)	Service/ Display/Sale		
13	Perishable and cooked food not consumed immediately should be kept at appropriate temperature.	02	
14	Ready to eat raw food are kept covered and displayed in a case in chilled conditions.	02	
15	Service area and serving equipment are kept clean.	02	
16	Crockery and cutlery items used for serving purpose are food grade quality. No other item non-food grade quality is used.	02	
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	04	
e)	Leftover Food and Waste Management		
18	Leftover and unsold perishable food kept at room temperature more than 2 hours should be disposed.	02	
19.*	Waste bins are kept covered, emptied periodically & kept clean at all times	02	
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.	04	
III.	Maintenance & Sanitation	14	
a)	Work Surface/Preparation Area/Utensils		
1.	Working surface shall be in good state of repair with no chipping surface, loose nails, etc.	02	
2.	Cloth used for cleaning carts; wiping utensils & serving crockery; wiping hands etc. are kept segregated & in clean condition	04	
3.	Food preparation area areas are kept and well maintained. Appropriate measures taken to prevent entry of pest.	02	
4.	Utensils & equipment are cleaned properly after every operation.	02	
5.	Floor, walls & all other surface are cleaned every day and kept in good state of repair	02	
IV.	Personal Hygiene	16	
1.*	Food Handler washes hands before starting work or after doing any non-food handling activity (such as visiting toilets, emptying dustbin, etc.).	02	
2.	Food handler is clean, wearing washed clothes with trimmed nails & moustache.	02	

Clean Street Food Hub

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).	02	
4.	Food handler is not wearing false nails or loose jewellery.	02	
5.	Food Handler is not smoking, chewing or spitting while preparing/serving food.	02	
6.	Food handler is not suffering from any infectious or communicable disease.	04	
7.	Food Handler has no open wound or burn.	02	

SCORING		RESULT (Put tick)
Above 90%	Compliance-Exemplar	
76%-89%	Compliance-Satisfactory	
66%-75%	Needs Improvement	
Below 66%	Non Compliance	