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

GUIDANCE DOCUMENT CLEAN STREET FOOD HUB

fssai



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PREFACE


This guidance document covers the implementation guidance for stakeholders to benchmark street food clusters and get recognised as Clean Street Food Hub (CSFH). By promoting authentic Indian street food, clusters of street food vendors would be certified through a process of initial audit to identify gap, improvement through hand holding and training of vendors, final audit for verification and thereafter sustenance through routine inspections and testing.

Food Safety and Standards Authority of India (FSSAI) aspire to raise the quality of street food vending to the level of food courts and established hotels and restaurants. This initiative will help in upgrading the food streets and build trust among consumers to have a safe and hygienic local eating experience.

This document contains benchmarks for basic hygiene and sanitary requirements, standard operating procedure (SOP), audit checklist, details of partners, success stories and list of identified potential hubs which will help in implementation of this initiative. One of the important part of this initiative is training of food handlers involved in the street food vending for good hygiene practices to ensure food safety while preparation and serving of food.

It is hoped that this innovative 'Clean Street Food Hub' initiative will revolutionize street food vending in the country making it popular and 'must have' for both domestic and international tourists while also preserving rich culinary heritage of the country.

Shri Arun Singhal
CEO, FSSAI



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1

INTRODUCTION

Introduction

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 tourist attraction points. From Delhi's Chandni Chowk to Mumbai's Khau Gallis, 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.

State governments play an important role for implementing safe food streets for potential economic growth of the tourism and culture industry of the country, apart from providing hygienic and sanitary eating conditions.

To upgrade existing food streets across the country and provide safe & hygienic local eating experiences for domestic and international tourists alike, FSSAI with the support of state government bodies has framed benchmarks for hygiene and sanitary conditions. Large scale training and capacity building of street food vendors would be an integral part of this pillar.

Credibility may be provided by recognizing such streets as “Clean Street Food Hub” through plaques / certificate of excellence.

A Clean Street Food Hub (CSFH) 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. It excludes fine dining.”

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BENCHMARK GUIDELINES FOR A CLEAN STREET FOOD HUB

Benchmark Guidelines for a Clean Street Food Hub

a) General Requirements

- The street food vendors shall be registered under Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation 2011.
- FSSAI Registration number and Food Safety Display Board (FSDB) should be displayed on the cart/ kiosk (Annexure A).

b) Food Safety and Hygiene requirements

(1) Personal hygiene:

The street food vendor should observe the following:

- All food handlers shall remain clean, wear washed clothes and keep their finger nails trimmed, clean and wash their hands with soap/ detergent and water before commencing work and every time after touching food or using toilet.
- Person cooking, handling or serving food should use hand gloves and aprons, where necessary. He shall wear head gear and cover his mouth while at work.
- All food handlers should avoid wearing loose items that might fall into food and also avoid touching or scratching their face, head or hair.
- Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the food handling premises.
- The person suffering from infectious disease shall not be permitted to work.
- Non-infected cuts and wound should be completely protected by a waterproof dressing that is firmly secured and routinely changed.

(2) Location and Facilities:

- Street food stalls should be located in clean, ventilated and non-polluted areas. They should be freely accessible with adequate space between stalls.
- Stalls / carts / kiosks should be covered to prevent contamination of food.
- The surfaces of the vending carts which come in contact with food or food storage

utensils shall be built of solid, rust/ corrosion resistant materials and kept in clean and good condition. They shall be protected from sun, wind and dust. When not in use, food vending vans shall be kept in clean place and properly protected.

- Working surfaces of vending carts shall be clean, hygienic, impermeable and easy to clean (like stainless steel), and placed at least 60 to 70 cm above ground.
- Waste bins should be covered and made of material which could be easily cleaned and disinfected.
- Sanitation facilities with water should be provided for vendors and customers at safe distance away from the food handling area at the stalls.
- There should be appropriate hand washing facilities with clean water, soap and other cleaning agents and the facilities provided should be kept clean and hygienic.

(3) Street Food Hub: The street food hub should:

- provide adequate space for the orderly placement of vendor stalls for food handling, preparation, storing and service.
- allow for the orderly flow of materials and goods in and out of the centres as this will help to avoid possible sources of food contamination.
- allow for the proper placement of client facilities such as toilets, hand washing and eating facilities and be so located or arranged as to prevent sources of food contamination.
- provide suitable and sufficient areas for solid waste storage and for the cleaning, washing and sanitization of crockery and appliances appropriately located to prevent food contamination.
- have a smooth-cement or glazed tile floor, equipped with properly placed floor drains for the purpose of removing surface water and to facilitate cleaning and sanitizing.
- have clean and well maintained food preparation area
- have smooth, light coloured, non-absorbent and easy to clean walls/ structures
- have windows covered with shatter proof glass and a wire mesh.
- have sufficient and properly placed lighting to facilitate food preparations, handling, storage and service.

- there should be a proper hand washing facility in the food preparation area.
- have smoke hoods above cooking ranges to exhaust fuel and cooking gases, smoke and fumes from the street food centre to the external environment. This however may not be mandatory.
- provide for the ample supply of potable water with adequate facilities for its storage.
- provide an appropriate drainage system for waste disposal.
- include suitable racks or cases for multi-use containers or bottles with seals.

(4) Cleaning and Sanitation:

- Stalls and work surfaces should be kept in an adequate state of repair so as not to contaminate the food via such physical hazards as chipping surfaces, loose nails or breakages, among others.
- Wiping of utensils shall be done with clean cloth. Separate cloths shall be used for wiping hands and for clearing surfaces. Cloth used for floor cleaning will not be used for cleaning surfaces of tables and working areas and for wiping utensils
- Utensils shall be cleaned of debris, rinsed, scrubbed with detergent and washed under running tap water after every operation.
- Dishwashing/ utensil cleaning area should be separate and away from food preparation area.
- Floor of the kitchen and slab to be cleaned everyday. All surfaces should be smooth to avoid contamination.
- Adequate waste drainage facility should be present to avoid contamination. Drains should be properly cleaned.

(5) Water supply and quality:

- Water used for cleaning, washing and preparing food shall be potable in nature.
- Quality of water should be monitored at three points regularly: at source, after collection in containers and at usage points.

(6) Pest control:

- Every vendor should at all times take appropriate measures to keep his/her stall free from pest to prevent contamination of the food.
- Pest control should be conducted regularly.
- Contamination of food with pest control materials such as pesticides and with fuel, detergents etc. should be prevented. Any contaminated food should be appropriately disposed off.

(7) Leftover and Waste Disposal:

- Each stall shall have provision for handling solid as well as liquid waste.
- All solid waste should be properly disposed off in suitable containers, which are secured with tight fitting lids or placed in waste bins. Collection of garbage by municipalities on a daily basis should be done.
- Liquid waste like waste water should be drained immediately into drains or sewers and not allowed to accumulate.
- Covered garbage bins with food operated pedals should be used in food preparation area.
- Garbage bins should be emptied, cleaned and sanitized daily.
- Garbage bins should not be overfilled.
- Foods shall be prepared or cooked as per the day's requirement to avoid left over which might be used on the next day without ascertaining its safety for consumption or use in food. Consumables left over shall be kept in the refrigerator immediately after their intended use.
- Leftovers kept at room temperature for more than 2 hours and unsold perishable food should be disposed of hygienically and not used.

(8) Equipment:

- All equipment, including containers, should be made of materials that do not transmit toxic substances, odour or taste, are not absorbent and will not result in food contamination, are resistant to corrosion and capable of withstanding repeated cleaning and disinfection.
- All equipment, appliances and food cutting surfaces should be kept clean and should be cleaned before and after daily operations and immediately after handling raw food. Only food safe cleaning agents, detergents etc. should be used.
- The utensils, cutlery, crockery, equipment etc. should be made of food grade material, should be cleaned regularly and should be kept in good condition.

(9) Raw Materials/Ingredients and Packaging:

- Raw food should be thoroughly washed in potable water 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.
- All raw materials, ingredients and packaging used should conform to FSSAI standards.
- Ice should be made only from potable water.
- Packaged food ingredients should be used within expiry dates/ best before date.

(10) Food Preparation/ Cooking:

- All packaged foods used as raw material must be FSSAI licensed/ registered. Adulterated/ substandard raw materials should not be used.
- Raw food should be thoroughly washed in potable 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).
- Cooked food should be re-heated only once before serving.
- Cooking oil should regularly be checked for odour, taste and colour, and if necessary, changed at regular basis.
- Cooked food should be kept in a hygienic place and if not consumed within 2 hours, should be thoroughly heated before serving.

(11) Handling and Storage of Food:

- Adequate number of racks shall be provided for storage of articles of food, with clear identity of each commodity. Proper compartment for each class shall also be provided wherever possible so that there is no cross contamination.
- All food should be covered and protected against dust and dirt.
- Storage area should always be clean and well lighted
- Food should be stored in clean and hygienic containers.
- Separate containers and separate storage space for vegetarian and non-vegetarian foods, raw & cooked food should be ensured.
- Where a food is to be served hot, it should be maintained at a temperature above 65°C, keep hot food hot and cold food cold.
- Use separate knife, chopping boards, etc. for vegetarian and non-vegetarian foods
- Newspapers should not be used for packing, serving and storing of food items.
- Ready to eat raw food should be handled most carefully, kept covered and displayed within a cabinet/ case under refrigerated conditions.
- Leftovers and unsold perishable food should be disposed of hygienically and not used again.
- Food items should be stored at appropriate temperature.
- Perishables and cooked food that are not to be consumed immediately should be refrigerated promptly, preferably below 5°C.
- 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.

- Hands should be thoroughly washed before and after handling food.
- Food containers should be kept at least 15.0 cm above the ground.
- Follow FIFO or FEFO (FIFO - first in first out - use items first which are bought first; FEFO- first expire first out- use items first with a closer expiry date)

(12) Food Serving:

- Keep the serving area and equipment clean. Sale points, tables, awnings, benches and boxes, cupboards, glass cases, etc. shall be clean and tidy.
- Disposable plates, covers, glasses, straws, paper towels, cups, spoons, gloves etc. should be used only once and should be of food grade quality.
- Clean and hygienic utensils and crockery should be used for serving food.
- Thermocol, non-food grade plastics, newspapers/ printed paper should not be used.

(13) Education and Training:

- All street-food vendors, helpers and handlers should undergo basic food safety and hygiene training.

3

SOP FOR ADOPTION OF INITIATIVE

Standard Operating Procedure (SOP) for Adoption of Initiative

- a) **Cluster Identification:** Under Clean Street Food Hub project, a geographical area (such as any specific road, alleys, lanes, office or market place, prominent tourist places etc.) with an aggregation of at least 50 vendors will be identified and recommended by the local food authority to FSSAI for declaration. A list of potential Clean Street Food Hub identified is enclosed at Annexure B.
- b) **Pre-Audit:** Vendors of the potential hub will be jointly inspected by State FDA and FSSAI empanelled auditing agency for gap analysis. Checklist for inspection is enclosed at Annexure C.
- c) **Implementation:**
 - **Training:** Hand holding phase followed by gap analysis which will include training 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.
- d) **Final Audit:** Final audit will be conducted by same FSSAI empanelled auditing agency who did the first gap analysis. Report of assessment will be submitted to concerned state FDA, who will verify and will send final report to FSSAI with remarks on eligibility of hub for "Clean Street Food Hub" certificate.
- e) **Certificate of Declaration:** FSSAI will examine the report and if found eligible, will certify the cluster as a "Clean Street Food Hub" and reward the hub with a plaque. Validity of certificate will be of one year from date of issue of certificate.
- f) **Sustenance and Renewal of certificate:**
 - **Routine inspection:** A mandatory observation of all vendors is required on monthly basis which can be undertaken by State FDA or Municipal Corporation or any other outsourced individual who is trained and experienced to carry out such activity. It would be the responsibility of the State FDA to obtain reports of this observation.
 - **Quality Testing** is to be done half yearly for finished product and water.
 - **Renewal of certificate** will be done on the basis of consistent satisfactory performance throughout the year and report of audit conducted one month before expiry of certificate.

4

IMPLEMENTATION PARTNERS

Implementation Partners

For activation and successful implementation of the initiative, following stakeholders are responsible for various activities:

- a) **Government Agencies**
- b) **Training Partners**
- c) **Auditing Agencies**

a) **Government Agencies** including Food and Drug Administration (State/UTs), Archaeological Survey of India, Ministry of Culture, Ministry of Tourism, Municipal Administration and Urban Development Department, etc. are required to convene and coordinate overall implementation of the project. For accomplishment of this, following responsibilities need to be fulfilled:

- Upgrade and monitor overall infrastructure and facilities of existing street food hub such as slighting, ventilation, water supply, waste disposal system, cleanliness, personnel hygiene facilities etc.
- Coordinate between the organizations/ stakeholders acting as training providers, auditing agencies and funding agencies and relevant stakeholders involved in the project
- Monitor and review progress of the overall project

b) **Training partners** are required:

- To conduct training and hand holding of street food vendors; with special emphasis on the areas where improvement is required
- To conduct training of trainers so as to develop a resource pool at local level and use these trainers for trainings
- To translate training material into local/ regional languages
- To create a digital application as an aggregator platform for collating the information of street food vendors nominated for Clean Street Food Hub

List of training partners are enclosed at Annexure D

c) **Auditing agencies** are required to ensure timely audits (Pre audit and Post audit) in the prescribed format of inspection checklist, making report of pre and post audit and reporting the same to State/ UT FDA department. List of auditing agencies are enclosed at Annexure E.

5

KANKARIA LAKE, AHMEDABAD AS “CLEAN STREET FOOD HUB”

Kankaria Lake, Ahmedabad as "Clean Street Food Hub"

Food Drug and Control Administration (FDCA), Gujarat identified the first street food hub located around Kankaria Lake, Ahmedabad for the award of 'Clean Street Food Hub' under this initiative. 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.

To implement this project, FSSAI along with FDCA, Gujarat and DNVGL Business Assurance India Pvt. Ltd initially conducted pre audit visit of this identified street. At the time of pre-audit, suggestions were given for improvement of gaps and consequently training of street food vendors was conducted by the Food Safety Awareness and Training Organisation (FSATO) with special attention to the areas where improvement was required. Later on, final assessment for declaring it as "Clean Street Food Hub" was conducted jointly by the team of FDCA, Gujarat and DNVGL. As per final audit report of DNVGL, Food Safety Commissioner, Gujarat (FDCA) recommended the street of Kankaria Lake, Ahmedabad meets 80% of the specified benchmarks of basic hygiene and sanitary requirements and hence can be awarded as 'Clean Street Food Hub'. On 13th July 2018, CEO, FSSAI recognised Kankaria Lake as the first Clean Street Food Hub.



6

CHECKLISTS

Annexure A

Inspection Checklist Street Food Hub

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:

- 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
- 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 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 –

Sr. No.	Findings	Marks to be awarded			Marks to be awarded in Asterisk Mark (*) question
		1	2	4	
01	Compliance (C)	1	2	4	4
02	Non-Compliance (NC)	0	0	0	0
03	Partial compliance (PC)	.5	1	2	0
04	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.

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-

- License/Registration- Valid FSSAI Registration/License
- NOC from municipality /local body (Panchayat, District) etc. permitting establishment and running of a Hub
- Trained FSS-FoSTaC Food Safety Supervisor Certificate
- 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.

Inspection Checklist Street Food Hub

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	
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	
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	
		b) Packaged drinking water used for drinking and cooking purpose is obtained from FSSAI approved supplier	02
	a) Separate dedicated area for utensil cleaning	01	
11	Sanitation facility is available at a distance away from food handling area.	01	
		b) Food grade chemicals are used for washing utensils	01
	a) Toilet facility away from food handling area	02	
12	Adequate facility for hand washing shall be provided	02	
		b) Separate and adequate number of wash rooms for male and females	02
	a) Continuous water supply in hand washing areas esp. in washrooms	02	
13	Adequate facility to exhaust smoke & fumes from food cooking area	01	
		b) Hand washing agent like liquid soap, sanitizer etc. are used.	01
	c) Hand drying facility or tissue papers is available.	01	
14	Adequate drainage facility	02	
		a) Free flow of water and waste in drainage avoiding stagnation	01
	b) Drainage are cleaned and maintained timely	02	
15	Dry and wet waste is segregated properly and collected by municipalities on daily basis	01	
		c) Drainage are covered to prevent pest infestation	01
	a) Sufficient measures taken to prevent entry of pest like rat, flies etc	04	
16	Food handlers have basic knowledge of food safety & hygiene	01	
		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	

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	
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	
3.	Food handler is covering head and mouth while preparing/serving food &	02	

	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.	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	

Remarks:
