Street Foods

What are Street Foods?

Ready to eat foods and beverages, prepared and/or sold by vendors and hawkers on streets and similar public places.
Why are street foods so popular?

- Tasty
- Cheap
- Huge variety
- Easily available
- Quick

- Fresh
- Nutritious
- Convenient
- Attractive
What are the problems with street foods?

- Unhygienic handling —
  Inadequate preparation and processing
  Improper transportation, handling and storage
  Unclean vending units, equipment and utensils
- Sold in open environment — Crowd, Dust, flies etc.
- Poor hygiene of vendors.
- Use of contaminated water and ice.
What precautions are needed to be taken to keep street foods safe?

**By Vendors**

- Use good quality and fresh raw materials.
- Wash hands (for 20 seconds) with soap and water before touching food.
- Keep raw and cooked food separately and covered.
- Dispose off leftover food.
- Keep utensils, equipments and Kiosk clean.
- Use running potable water and store in a covered container with a side tap.
- Safe water should be used to make ice.
- Wear clean clothes or apron while handling food.
- Tie hair at the back and use a head cover.
- Food selling area should be well lit, airy, clean, dust free, no water logging, away from garbage dump, latrine etc.
What precautions are needed to be taken to keep street foods safe?

**BY VENDORS**

- Do not keep cooked food at room temperature for more than 2 hours.
- Do not use tobacco, drugs etc. near the food vending area.
- Do not sneeze, cough or spit near the food.
- Do not wear jewellery on Fingers and wrist.
- Do not touch food with open wound on hand.
- Do not touch money, mobile etc. while touching food.
- Hand should not be dipped into the storage water container.
- Stagnant water should not be reused for washing of utensils hands etc.
- Ice used for storage should not be used for consumption.
What precautions are needed to be taken to keep street foods safe?

By Consumers

- Wash hands properly before eating.
- Keep used plate away from serving area.
- Do no sneeze or cough near the food.
- Give money to the vendor when he is not handling food.
- Do not smoke near the food serving area.
- Throw leftover food or disposable serving dishes inside the covered waste bins.
What precautions are needed to be taken to keep street foods safe?

**By the Authority**

- Identify proper vending areas — Clean, airy, not crowded, free passage etc.
- Provision of adequate and safe running water.
- Provision of hygienic garbage collection and disposal.
- Availability of proper drainage system.
- Do not interfere with pedestrian or vehicular movement.
- Support training and awareness generation of Vendors and Customers.
A well orchestrated integrated approach by —

- The Authorities
  - Municipality
  - Police
- The Vendors
- The Consumers
- Non Government Bodies

Will ensure Safe Street foods for all.

FOOD SAFETY & STANDARDS AUTHORITY OF INDIA

FDA Bhavan, Kotla Road, New Delhi -110 002

Yellow Series - Basics of Food Safety