

GUIDELINES FOR
**DECLARATION AS
CLEAN STREET FOOD
HUB**



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



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

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I. DEFINING CLEAN STREET FOOD HUB

A clean street food hub may be defined as -

“a hub or cluster of 50 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.”

II. BACKGROUND

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.

III. BENCHMARKS FOR A CLEAN STREET FOOD HUB

A. GENERAL REQUIREMENTS

1. The street food vendors shall be registered under Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation 2011.
2. FSSAI Registration number and Food Safety Display Board (FSDB) should be displayed on the cart/ kiosk (**Annexure 1**).

B. FOOD SAFETY AND HYGIENE REQUIREMENTS

1 PERSONAL HYGIENE

The street food vendor should observe the following:

- a) 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.

- b) 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.
- c) All food handlers should avoid wearing loose items that might fall into food and also avoid touching or scratching their face, head or hair.
- d) Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the food handling premises.
- e) The person suffering from infectious disease shall not be permitted to work.
- f) Non-infected cuts and wound should be completely protected by a waterproof dressing that is firmly secured and routinely changed.

2 LOCATION AND FACILITIES

- a) Street food stalls should be located in clean, ventilated and non-polluted areas. They should be freely accessible with adequate space between stalls.
- b) Stalls / carts / kiosks should be covered to prevent contamination of food.
- c) 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.
- d) 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 from above ground.
- e) Waste bins should be covered and made of material which could be easily cleaned and disinfected.
- f) Sanitation facilities with water should be provided for vendors and customers at safe distance away from the food handling area at the stalls.
- g) 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:

- a) provide adequate space for the orderly placement of vendor stalls for food handling, preparation, storing and service.
- b) 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.
- c) 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.

- d) provide suitable and sufficient areas for solid waste storage and for the cleaning, washing and sanitization of crockery and appliances so located as not to contaminate food.
- e) 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.
- f) have clean and well maintained food preparation area
- g) have smooth, light colored, non-absorbent and easy to clean walls/ structures
- h) have windows covered with shatter proof glass and a wire mesh.
- i) have sufficient and properly placed lighting to facilitate food preparations, handling, storage and service.
- j) there should be a proper hand wash facility in the food preparation area.
- k) 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.
- l) provide for the ample supply of potable water with adequate facilities for its storage.
- m) provide an appropriate drainage system for waste disposal.
- n) include suitable racks or cases for multi-use containers or bottles with seals.

4 CLEANING AND SANITATION

- a) 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.
- b) 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
- c) Utensils shall be cleaned of debris, rinsed, scrubbed with detergent and washed under running tap water after every operation.
- d) Dishwashing/ utensil cleaning area should be separate and away and from food preparation area.
- e) Floor of the kitchen and slab to be cleaned everyday. All surfaces should be smooth to avoid contamination.
- f) Adequate waste drainage facility to be there to avoid contamination. Drains should be properly cleaned.

5 WATER SUPPLY AND QUALITY

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

6 PEST CONTROL

- a) Every vendor should at all times take appropriate measures to keep his/her stall free from pest to prevent contamination of the food.
- b) Pest control should be conducted regularly.
- c) 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 of.

7 LEFTOVER AND WASTE DISPOSAL

- a) Each stall shall have provision for handling solid as well as liquid waste.
- b) 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 daily basis should be done.
- c) Liquid waste like waste water should be drained immediately into drains or sewers and not allowed to accumulate.
- d) Covered garbage bins with food operated pedals should be used in food preparation area.
- e) Garbage bins should be emptied, cleaned and sanitized daily.
- f) Garbage bins should not be overfilled.
- g) Foods shall be prepared or cooked as per the day's requirement to avoid left over which might be used in 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.
- h) Leftovers kept at room temperature for more than 2 hours and unsold perishable food should be disposed of hygienically and not used.

8 EQUIPMENT

- a) 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.
- b) 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. Only food safe cleaning agents, detergents etc. should be used.
- c) 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

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

10 FOOD PREPARATION/ COOKING

- a) All packaged foods used as raw material must be FSSAI licensed/ registered. Adulterated/ substandard raw materials should not be used.
- b) Raw food should be thoroughly washed in potable water before cooking.
- c) Frozen food should be thawed only once before cooking.
- d) 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.
- e) Food should be sufficiently cooked or processed in a manner that renders it safe for consumption (time/temperature).
- f) Cooked food should be re-heated only once before serving.
- g) Cooking oil should regularly be checked for odour, taste and colour, and if necessary, changed at regular basis.
- h) 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

- a) 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.
- b) All food should be covered and protected against dust and dirt.
- c) Storage area should always be clean and well lighted
- d) Food should be stored in clean and hygienic containers.
- e) Separate containers and separate storage space for vegetarian and non vegetarian foods, raw & cooked food should be ensured.
- f) 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.
- g) Use separate knife, chopping boards, etc. for vegetarian and non-vegetarian foods

- h) Newspapers should not be used for packing, serving and storing of food items.
- i) Ready to eat raw food should be handled most carefully, kept covered and displayed within a cabinet/ case under refrigerated conditions.
- j) Leftovers and unsold perishable food should be disposed of hygienically and not used.
- k) Food items should be stored at appropriate temperature.
- l) Perishables and cooked food that are not to be consumed immediately should be refrigerated promptly, preferably below 5°C.
- m) Fuel, detergents, soap etc. should be stored in dedicated containers away from the food handling zone.
- n) Transportation, storage of food should be carried out in a hygienic manner and should be consumed within specified shelf life.
- o) Hands should be thoroughly washed before and after handling food.
- p) Food containers should be kept at least 15.0 cm above the ground.
- q) 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

- a) Keep the serving area and equipments clean. Sale points, tables, awnings, benches and boxes, cupboards, glass cases, etc. shall be clean and tidy.
- b) Disposable plates, covers, glasses, straws, paper towels, cups, spoons, gloves etc. should be used only once and should be of food grade quality.
- c) Clean and hygienic utensils and crockery should be used for serving food.
- d) 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.

IV. ACTIVATION PLAN

1. Identify geographical area
2. Listing of areas / localities to be upgraded.
3. Defining approach for upgradation -
 - Cluster approach
 - Street approach

The project shall be taken up by State/Municipal Authority, Panchayat, Civil Society Organizations, Peer leaders among street vendors, Corporate or any other entity who takes up the ownership of project implementation.

Responsibilities of various stakeholders are tabulated as under:

Sr. No.	Contact Point	Roles and Responsibilities
1	State/ UT FDA Departments and Municipal Authorities	<ul style="list-style-type: none"> i. Convene and coordinate overall implementation of the project ii. To upgrade existing infrastructure/ logistics and provide basic infrastructure facilities ex- cleanliness of location/ premises, hygienic conditions, street lights, water facility, waste disposal system etc. iii. To upgrade and monitor hygiene and sanitary conditions of existing street food hubs iv. To conduct training of street food vendors v. To provide financial and human resources vi. To coordinate between the organizations/ stakeholders acting as training providers, funding agencies and relevant stakeholders involved in the project. vii. To conduct training of trainers so as to develop a resource pool at local level. viii. To translate training material into local/ regional languages. ix. To monitor and review progress of the project.
2.	Sponsors/ Civil Society Organizations/ Industry Associations	<ul style="list-style-type: none"> i. To take up overall implementation of the project or associate themselves with other partners involved in project implementation ii. To provide human resources (mobilizers and trainers) iii. To conduct/ organise awareness campaigns for vendors as well as consumers through street plays, campaigns, flyers, posters, etc. vi. To collaborate through CSR initiatives for training of vendors, provide services for printing and translation of training material, etc.
3..	Audit Agency	To ensure timely audits and inspection against the prescribed benchmarks and reporting the same to State/ UT FDA department

V. METHOD OF AUDITING

FSSAI may provide support for Auditing such streets food hubs through third party. The cost of the same may be borne by state government and/or sponsors.

VI. REWARDS & RECOGNITION

Those streets which shall meet 80% of the above specified benchmarks shall be declared as “Clean Street Food Hub” and such streets may be incentivized by:

- a) Awards based on the assessment done on above mentioned criteria
- b) Certification/plaque system.
- c) Rating of food street by Authorities as well as public

VII. IMPLEMENTATION

The promoters of 'Clean Street Food Hub' would include at least one entity from each of two categories below:

(1) State Government, District Administration, Municipal Authority

(2) Corporate Sponsor, Civil Society Organization, Industry Association, Market Association

Promoters would make an application giving details of street food cluster on the portal to FSSAI. On receipt of the application, a joint team from FSSAI and State Food Safety Commissioner would conduct an inspection of the area and on being satisfied that there is prima facie case for declaring such area as 'Clean Street Food Hub' recommend street food cluster as potential clean street hub.

Upon such identification as a potential area, the promoters would conduct a gap study using FSSAI guidelines as benchmark and develop an action plan to take up activities to fill up the gaps. This should be done in a period of six weeks. Promoters would then be allowed six months' time to implement the activities to fill in the gaps and make a formal application for declaring as Clean Street Food Hub.

On receipt of application for declaration, a joint team comprising of FSSAI and State Food Safety Commissioner would conduct a detailed audit of the street food cluster and upon its satisfaction recommend it to be declared as 'Clean Street Food Hub'. This would entitle, the promoters to display plaque (as per format below) at multiple locations in the area and also use it in media and publicity material for promotion of the area as 'Clean Street Food Hub'.

CLEAN STREET FOOD HUB	
Based on audit conducted on _____, area designated below _____	
is declared as Clean Street Food Hub meeting FSSAI Guidelines.	
_____ Food Safety Commissioner State / UT	_____ CEO, FSSAI
_____ State Government/District Administration/Municipal Authority	_____ Corporate Sponsor/ Civil Society Organization/ Industry Association/ Market Association

FOOD SAFETY DISPLAY BOARD

To change the overall consumer 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 will 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 give feedback on FSSAI App.



(Please Mention Your License no.) ■ Street Food

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
2	Use potable water for food preparation 		8
3	Cook food thoroughly. Keep hot food hot and cold food cold 		9
4	Handle and store veg & non veg, raw & cooked food separately 		10
5	Store cold food at cool temperature 		11
6	Use separate chopping boards, knives, etc. for raw/cooked & veg/non veg food 		12

If any concern

 Call toll free
1800 112 100
 SMS or Whatsapp
9868686868
Always quote FSSAI Number for quick action

Give your Feedback to Company Name

(Company Name)
(Contact Details)


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