

AhmedabadMirror

KANKARIA KHAU GALLI EYES 'CLEAN STREET FOOD' TAG

By Lakshmi Ajay, Ahmedabad Mirror | Updated: Jun 17, 2018, 02.00 AM IST



The stalls will be inspected on parameters like hygiene, waste disposal, health of workers and food storage practices among others

There is something about street food that twitches your nostrils and tickles your taste palates. Add to it hygiene and safety standards and you have the perfect recipe for good food. If all goes well, our own Kankaria khau galli will soon get the tag of 'Clean Street Food Hub' from Food Safety & Standards Authority of India (FSSAI), which has begun the process to certify and designate popular street food localities.

State Food & Drug Control

Administration (FDCA) has proposed the popular food street next to Kankaria Lake that includes 54 vendors who serve food and drinks for the 'Clean Street Food Hub'. FDCA commissioner Dr HG Koshia told Mirror, "To ensure that street food in the state is safe and hygienic is at the top of our agenda. FSSAI will send third party auditors to check stalls and vendors on parameters like health, hygiene, disposal of waste, health of workers who come in contact with the food, food storage practices, refrigeration and gas/stove arrangements."

Kankaria khau galli will be the first in Gujarat to be nominated for this coveted tag. "Once we get the designation, each food hub will get a unique logo of FSSAI and signages that will assure visitors of the high quality of food and its safety. We plan to propose names of Manek Chowk and Law Garden but will begin with Kankaria as it works on a much organised model. Currently FSSAI is finalising the third party auditing agency and samples will be tested shortly," Koshia said.

Visitors give thumbs up

The usual filth that accompanies many a streetfood stall is conspicuous by its absence at Kankaria's khau galli, feel visitors. The chance to eat street food without having to worry about health hazards makes for an enjoyable experience, they opine.

Mariam Rangvala (35) who is a regular with her son Haider (10) at the food street said, "The cleanliness and food quality is much better than before. We have been coming here for past 10 years and have witnessed the improvement in quality."

Sarbani Ghosh (24), a professional, said, "I had heard great reviews of this place. After having a few snacks here, we agreed with those reviews. It is quite clean, making it a nice place to hang out."

Sumit Kumar (25), a restaurateur, said, "Being from the restaurant business, I found that when it comes to street grub, this place packs a punch." Ashok Parpyiani (61) and his wife Rekha agreed that the area has undergone sea change. "I don't think the government tag will do much for the food, as food provided by railways too is bad. I came here 30 years ago when it resembled Mumbai's Chowpatty beach. The place has transformed well with pavements and food court," Ashok said.

Stall owners look forward to the certificate

Food stall owners who have been operating at the place for years now are excited about the development. "I run a stall here since 2008. This place has undergone massive transformation since then. Plastic glasses are banned and we use paper cups now. The food is fresh and clean, making it a good place for a family to spend the day," said Ravi Kshatriya (27), owner of Royal Prince, a food stall at khau galli.

Atul Vyas (25), who owns Choice corner, said, "This proposal is a positive step. Plastic glasses are banned and chocolates with wrappers are not allowed here. AMC also holds regular workshops on cleanliness and we have now adopted their suggestions. We wear netted caps to hold our hair and use gloves while preparing food." AMC's stringent checking has also raised the hygiene level at the food market. "Tourists frequent our place.

AMC imposes a penalty of Rs 500 if the place is unclean. Civic officials also check our food every week, which compels us to maintain food and sanitation standards," added Yash Jain (30) who runs Prince Panipuri stall.

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-Atul Vyas, owner of a stall

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-Sumit Kumar, visitor