Ghatkopar Khau Galli vendors get educated on food safety and hygiene

By Payal Gwalani, Mumbai Mirror | Nov 15, 2018

The vendors of the famous Khau Galli in Ghatkopar were made aware of food safety and hygiene in a special training session held last week. This was a part of the Ministry of Health and Family Welfare and Food and Drug Administration’s Eat Right India movement.

Experts from the country’s leading food water and air testing company Equinox Lab conducted the training, which has been made mandatory by FSSAI. More than 30 vendors from the popular eating haunt of the city participated in the session.

“Popular food sites like the Khau Galli of Ghatkopar has hundreds of people visiting them everyday, the number sky rocketing to even thousands on a festive occasion. At such crucial sites, even with a minor contamination, the scope of food-borne disease is immense,” said the CEO of Equinox Labs Ashwin Bhadri, explaining the reason for choosing this location for the first in a series of several training sessions.

Trainers stressed the importance of hygienic practices to be held up by food hawkers as a way of preventing public health disasters. They were also made aware of the standards and guidelines set up by FSSAI for street vendors. “The efforts of every individual vendor will go a long way in ensuring that food served on the streetside is safe to consume and hygienic,” said Bhadri.