Vadodara: In a first, Vadodara Municipal Corporation (VMC) will be holding a workshop for street food vendors to sensitize them about hygiene and avoid using ingredients that are harmful to health. The civic body has decided to create awareness among street food vendors in the wake of recent raids across the city on panipuri vendors and units that revealed that the puris were being made in unhygienic conditions.

Since Monday, food safety officers of VMC have gone slow on destroying the material and started focusing on interacting with manufacturers of puris and creating awareness. Several units have already closed shop and some of those making material for the savoury contacted VMC for help.

“Many units and vendors want that we help them out with good practices to make the material so that they do not land in trouble in future. We have started focusing on this aspect to ensure that the present situation does not emerge in future and there is a long-term solution,” said additional medical officer (health) Dr Mukesh Vaidya.

Taking the initiative forward, VMC is planning to hold a workshop for all street food vendors on Saturday. “We will gather around 200 of them at a venue and call an expert to interact with
them. Based on our experience at the first workshop, we may organize more in future," said Vaidya.

Food business operators, who deal in ‘farsan’ or savouries and sweets, had called VMC officials on Tuesday to understand the new regulations regarding quality of oil used for frying various snacks. VMC had recently conducted checks across the city for quality of oil used at various shops.