



DRAFT TANZANIA STANDARD

Food Hygiene– Code of hygienic practice for street-vended food

TANZANIA BUREAU OF STANDARDS

Food Hygiene – Code of hygienic practice for street-vended food

0. Foreword

Street-vended foods” or its equivalent “street foods” are defined as foods and beverages prepared and/or sold by vendors in streets and other public places for immediate consumption or consumption at a later time without further processing or preparation. Street-vended ready-to-eat foods constitute an important link of the food supply chain as they have spread at a rather fast rate in many countries due to socioeconomic changes. In fact, people opt for such foods for their special taste and affordability. These foods are also necessary to certain societies, namely in developing countries as they offer ready-to-eat meals that even the low income people can afford. Despite this important aspect, these foods represent on the other hand a possible health threat.

This Code addresses essential hygienic conditions that should be taken into consideration by street food vendors in Tanzania to ensure its safety and quality for human consumption.

In preparation of this standard considerable help was derived from CXC 76R – 2017: Regional Code of hygienic practice for street- vended foods in Asia, published by the Codex Alimentarius Commission.

1. Scope

This Code of practice provides a framework of the general hygienic requirements and recommended practices required to be followed to make the street vended foods safe.

2. Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

TZS 789, *Drinking (potable) water - Specification*

3. Terms and definitions

For the purpose of this standard the following terms and definitions shall apply:

3.1 street foods

foods and beverages prepared and/or sold by vendors in streets and other public places for immediate consumption or consumption at a later time.

3.2 street food vendor

individual selling street foods in street food stalls, kiosks, carts or centers.

3.3 ready-to-eat

any food (including beverages) which is ready for immediate consumption (could be raw or cooked, hot or chilled) without further processing at the point of sale.

3.4 street food stall

place where street food is prepared, displayed, served or sold to the public. It includes carts, tables, benches, baskets, chairs, vehicles etc. with or without wheels and any other structure on it or in it.

3.5 cross-contamination

transfer of micro-organisms or other harmful substances from one food (usually raw) to another food either by direct contact or by food handlers or through contact surfaces or through air. Cross contamination can also occur when raw food touches or drips on to cooked or ready-to-eat foods.

3.6 food hygiene

conditions and measures necessary for the production, processing, storage and distribution of food designed to ensure a safe, sound, wholesome product fit for human consumption.

3.7 food safety

assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.

3.8 perishable food

food which is subject to rapid decay, spoilage and or growth of microorganisms with or without the production of toxins or metabolites when not kept under the required storage conditions (e.g. milk and milk products, eggs, meat, poultry, fish, etc.).

4. Stakeholders in street food vending

4.1 Street Food Vendors

All those involved in street food vending during conduct of business should observe the following:

4.1.1 Personal hygiene: Should wear clean clothes, hair net etc. When the use of gloves is necessary, they should be disposable and clean. Should keep finger nails short and clean at all times, and avoid wearing jewellery, ornaments etc. during food preparation. Cuts and wound should be completely protected by a waterproof dressing that is firmly secured and routinely changed.

4.1.2 Hygienic behaviour: Should avoid eating, chewing, smoking and nose picking while handling food. Should refrain from any unhygienic practices such as spitting, cleaning nose, ears or any other body orifice, touching any body part, touching mobile phone, currency etc. while handling food. Person responsible in handling food should not handle currency. Should not sneeze or cough over or onto the food. Should wash hands thoroughly with soap and clean water before and after handling food, after using the toilets, after activity like sneezing, touching any surface.

4.1.3 Health status: Should not show any of the following signs such as jaundice, diarrhoea, vomiting, fever, sore throat, discharge from ear, eye and nose, frequent and rapid coughing, visibly infected skin lesions (boils, cuts, etc.).

4.1.4 Food vendor shall be examined by an authorized medical practitioner. Examination should be done at least every six months to ensure that every employee is physically fit and free from any communicable diseases. A record of such examination shall be maintained.

4.2 Consumers

- a) Consumers should avoid eating or chewing, smoking, spitting and touching near the displayed food.
- b) Consumers should not litter the area, should not sneeze or cough near the food.
- c) Consumers should always throw left overs in the waste bin.

- d) Consumers should report to the concerned authorities about unhygienic behaviour of any vendor, if noted.

4.3 Authorities

The authorities should:

- a) Monitor the hygienic status of street foods being sold.
- b) Monitor the environmental condition, water safety, garbage disposal, etc.
- c) Generate awareness, motivate and train food vendors and also customers regularly.
- d) Involve suitable and experienced experts and voluntary agencies in managing awareness generation, motivation and training of vendors and customers.

5 Location and structure

5.1 Location

5.1.1 The location of street food stall(s) should be suitable for the purpose of avoiding contamination of the food prepared and served or sold at or from the stall. Stalls shall be located in areas designated by the relevant authorities.

5.1.2 The area where the stall is located and immediate surroundings should be easily cleaned and capable of withstanding repeated washing and scrubbing.

5.1.3 The space in and around the street food stall shall be free of unnecessary stored goods or articles and discarded articles in order to permit easy access for cleaning.

5.1.4 The stall should have a convenient access to an inlet of a drainage system or any suitable means of disposing waste water in a sanitary manner.

5.2 Structures

5.2.1 Street food stall shall be of a type approved by the competent authority and shall be made of impervious materials that can be cleaned and disinfected and maintained in a good state of repair.

5.2.2 Food preparation areas and food contact surfaces should be made of a smooth and impermeable food grade material.

5.2.3 All cooking ranges, washing equipment, working tables, shelves and cupboards on or in which food is placed should be at least 45 cm above the ground.

5.2.4 There should be adequate provision of artificial light of sufficient intensity to ensure a reasonable illumination

5.2.5 There should be adequate ventilation to ensure sufficient air circulation

5.2.5 Sanitation

5.2.5.1 Water supply: Vendors should ensure sufficient supply of potable water complying to TZS 789 at all times. Where necessary, such as in the case of mobile vendors or where potable water supply is not yet available, potable water should be stored in clean water containers.

5.2.5.2 Waste water disposal: Vendors' stalls should have an efficient waste water disposal system which should be maintained in a good state of repair and working order. The system should be large enough to carry peak loads and be provided with traps to ensure only liquid waste is discharged into the drain/sewer.

5.2.5.3 Solid waste disposal: Solid waste material should be handled in such a manner as to avoid contamination of food and/or potable water. Waste should be removed from the working area of the stall as often as necessary and at least daily. All solid waste should be properly disposed into suitable containers which are secured with tight fitting lids or placed in rubbish bins or central rubbish bins. Waste receptacles, equipment which has come into contact with the waste and waste storage areas should be cleaned and disinfected when required by the relevant authority. Only appropriate and suitable sanitizing agents should be used. In areas without garbage collection service, solid waste is to be disposed of in a sanitary manner, as recommended or approved by the competent authority.

5.2.5.4 Cleaning: All food contact surfaces should be cleaned and disinfected. Floors and surrounding areas should be thoroughly cleaned at least daily. Immediately after disposal of the waste, receptacles used for storage and any equipment which has come into contact with the waste should be cleaned. The waste storage area should also be cleaned daily.

5.2.5.5 Toilets: Every vendor, helper or food handler should have easy access to toilets sanitary facilities which are kept at all times in a clean and operational condition.

5.3 Stray animals and pest control

Every vendor should at all times take appropriate measures to keep his/her stall free from stray animals and pest to prevent contamination of the food. Any contaminated food should be appropriately disposed of. Contamination of food with pest control materials such as pesticides and with fuel, detergents etc. should be prevented.

6 Equipment

6.1 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.

6.2 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.

6.3 The utensils, cutlery, crockery, equipment etc. should be made of food grade material, should be cleaned regularly and should be kept in good condition. Where feasible, disposable material should be used.

7. Food preparation, handling, display and storage.

7.1 Food Preparation

7.1.1 Raw Materials/Ingredients and Packaging

All raw materials and ingredients and packaging should conform to applicable standards. Ice should be made of potable water. Where appropriate, ice that does not come in direct contact with food may be made from clean water. Packaged food ingredients should be used within expiry dates/ best before date. Only permitted food additives should be used and in amount not exceeding the levels specified in the relevant regulations.

Food should be wrapped in clean and suitable packaging that can prevent contamination.

7.1.2 Preparation/ Cooking

7.1.2.1 Only safe raw food should be used in the preparation of street food. Raw food should be thoroughly washed in clean water before cooking. Frozen food should be thawed only once and used for food preparation immediately after thawing.

7.1.2.2 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 thoroughly with portable water after every use.

7.1.2.3 Food should be sufficiently cooked or processed in a manner that renders it safe for consumption (time/temperature). Cooked food should be re-heated only once before serving. Cooking oil should regularly be checked for odour, taste and colour, and shall conform to relevant Tanzania standard.

7.1.2.4 Where a food is to be served hot, it should be maintained at a temperature above 60°C, keep hot food hot and cold food cold.

7.1.2.5 Cooked food should be kept in a hygienic place and if not consumed within 2 hours, should be thoroughly heated before serving.

7.1.2.6 Water used for the purpose of drinking, preparation of hot or cold drinks and beverages should be potable.

7.2 Handling and Storage

7.2.1 All food should be covered and protected against dust and dirt. Clean and hygienic crockery, cutlery, utensils etc. should be used. Disposable plates, covers, glasses, straws, paper towels, cups, spoons, gloves etc. should be used only once.

7.2.2 Ready to eat raw food should be handled most carefully, kept covered and displayed within a cabinet/ case. All non-perishable food should be stored in a clean, protected and closed container/cupboard to prevent cross contamination by pests.

7.2.3 Raw and cooked food should be handled and stored separately. Leftovers and unsold perishable food should be disposed of hygienically and not used.

7.2.4 Seasoning and sauce should be stored at appropriate temperature. All dry ingredients should be stored and maintained in their original labelled commercial container or subsequent containers and should be properly labelled as to the content and designed to prevent moisture absorption.

7.2.5 All enclosed spaces, cupboards, shelves and racks used for the storage of food should be constructed so as to be easily cleaned and to protect the food from pests. All food stored in bulk should be stored in an orderly fashion and should be placed so as to facilitate ventilation, inspection and the detection of pests. The principle "First in, first out" or 'First expire, first out' should be applied to stock rotation.

7.2.6 For packed food, date marking in all food containers shall be checked before the food is used. Expired food shall not be sold or used for the preparation of food. Refrigerate promptly all cooked and perishable food.

7.2.7 All food should be stored and handled separately from toxic, poisonous, deleterious and injurious substances. Fuel, detergents, soap etc. should be stored in dedicated containers away from the food handling zone. After handling such items, hands should be thoroughly washed before handling food.

7.2.8 Storage of food should be carried out in a hygienic manner and should be consumed within specified shelf life.

7.3 Transportation

7.3.2 Any vehicle used in transporting food should be clean and in good condition, appropriately equipped to accommodate any special requirements of the food being transported and provide protection from environmental contamination.

7.3.3 Perishable food should be transported under temperature control

7.3.4 Food transport vehicle should be designated and marked for food use and used only for that purpose, unless controls are taken to ensure that the safety and suitability of the food are not compromised. Cooked foods should not be transported together with raw food and ingredients, animals, toxic substances and any other materials which may contaminate the food.

7.4 Serving food

Every vendor should observe the following:

7.4.1 All vendors purchasing street foods for the purpose of serving or selling must assure that such food is from licensed and reliable sources.

7.4.2 Cooked street foods should not be handled with bare hands. Clean tongs, forks, spoons or disposable gloves should be used when handling, serving or selling food. All crockery used should be clean and dry and not handled by touching the food contact surfaces.

7.4.3 Plates filled with food should not be stacked one on top of the other during display, storing or serving.

7.3.4 Printed material should never be used to serve food. Only food grade aluminium foil, waxed paper, food grade plastic and any other suitable material should be used for packing and serving food. Food grade packing materials should be used

7.3.5 Never blow into plastic bags, wrappers or packages used for food.

7.3.6 All beverages offered for sale should be dispensed only in their individual original sealed containers or from taps fitted to bulk containers and made of food grade plastic or other suitable material. Bulk containers should be covered with tight fitting lids.

7.3.7 Cut fruit or other foods ordinarily consumed in the state in which they are sold may be set out in an enclosed display case, cabinet or similar type of protective device and should be displayed in a manner to protect the food from contamination.

8. Education and training

Every street food vendor, helper or food handler should undergo basic food hygiene training. Viewed from a general perspective, most foodborne hazards may be prevented by thorough cooking, hot handling, rapid cooling, cold storage, avoidance of cross-contamination or combination of these. Training is to be conducted by the relevant authority or other institutions recognized or approved by the relevant authorities. Street Food Vendors should also be made aware of their responsibility to consumers.