CLEAN STREET FOOD
India has a rich tradition of street food that often reflects local culture. Easy availability of street food coupled with its wide variety and delicacy of the offerings, not to forget the comparative low prices, have made street food popular with all sections of society, including the elite and foreign tourists.

Street food is, however, often perceived as unhygienic and a major health risk. Hence there is a need for capacity building of street food vendors that should lead to their behavior change.

Project Clean Street Food is one of the initiatives taken up by FSSAI under a 360 degree approach to Food Safety & Healthy Nutrition. This would involve training and capacity building of the street food vendors and ensure proper regulatory oversight over them under the Food Safety & Standards Act, 2006.

Broad objectives
- To ensure health, hygiene and safety standard of street food for all consumers
- To ensure social and economic upliftment of street vendor community
- To enhance the popularity of Street food by transforming it into a global brand by itself.

Partners

Project will be taken up by Implementation Partner (IP). IP shall be State/Municipal Authority, Panchayat, Civil Society Organisations, Peer leaders among street vendors, Corporate or any other entity who takes up the ownership of project implementation.

Training Content

Training content has been developed by FSSAI with the help of subject experts and tried out in the field. Training content has been organised under 11 core modules and 5 additional modules.

Training content (PPT) along with Guidance Document, AV content has been made available on SNF portal. Printable versions of Training content and Guidance Document for Clean Street Food can be downloaded from SNF portal for mass consumption.

Financing & convergence models

Implementation Partner shall have the sole responsibility of managing finances for project implementation.

IP may arrange finances on their own or through collaboration with other funding agencies including civil society organisations, corporates etc. IP may also utilize the funds available with various skill, educational, vocational schemes of the government.
The Project will be taken up by Implementation Partner (IP) following a four-step process.

1. **Resource Persons and Training of Trainers**
   FSSAI has identified a pool of Resource Persons to facilitate scaling up of the project who will help train the trainers across the states.

   ‘Training of Trainers’ can be facilitated at the initiation of the project. Trainers of Implementation Partner can be trained and certified by FSSAI. Such certified trainers can further undertake training of vendors.

   Each qualified trainer will be provided “Trainer Certificate” from FSSAI along with a “Guidance Document to Ensure Food Safety and Hygiene in Street Food Vending.”

2. **Sensitization and Mobilization**
   Project can be taken up by Implementation Partner on “Area Adoption” approach, wherein the Implementation Partner will identify the area it wants to adopt for implementing the project.

   Further, IP will identify peer leaders among the vendors and mobilise the vendors in these areas and make them aware about the program. (FSSAI can suggest mobilization agency based on its prior engagement with the project.)

   Implementation Partner can start the project by downloading the training content available on the portal or can seek support from FSSAI in Training of Trainers.
3 TRAINING OF VENDORS, FEEDBACK AND ASSESSMENT

Implementation partner through its trainers will impart training to the vendors belonging to the adopted area in batches not exceeding 40 vendors at a time. Duration of the course is 4 hours which can be covered in a single day. Assessment of vendors will be done by trainers after completion of the training.

Each qualified vendor shall be provided with a “Food Safety & Hygiene Kit” consisting of:
- Food Safety Display Board (FSDB)*-1
- Washable aprons–2
- Antibacterial soap (75gm)*–3
- Awareness board–1
- Washable cap*-1
- Pack of duster cloths –1
- Disposable plastic gloves*–50
- Handbag-1

FSDB and awareness boards are to be put up on stalls by the vendors. Open design file of Food Safety Display Board and Awareness material can be downloaded from SNF portal. IP will be responsible for getting it printed and distributed.

4 FSSAI REGISTRATION AND POST TRAINING SUPPORT

Implementation partner, with help of peer leaders shall undertake periodic review of the area, and arrange refresher training if needed. IP can further coordinate with local authorities to felicitate vendors who have adopted the best practices under Clean Street Food.

Implementation partner shall make vendors aware of the requirement and procedure of the FSSAI registration. IP may facilitate registration of vendors by taking them to Common Service Centres. Cost of one time registration may be factored in the overall expenditure of the project.

Using Clean Street Food Portal

After successful completion of the project, Implementation partner may submit the details and leanings from the project on SNF Portal in the prescribed format which shall include pictures and video clips establishing the impact on the ground. Based on impact assessment of the projects submitted, FSSAI may consider annual recognition and reward to about 10 best implemented projects. Also, these success stories will be featured on the portal.

Portal shall also be a repository of all the resources and guidance that is required for taking up the project as also as a place to share valuable feedback from the stakeholders.

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Inspiring Trust, Assuring Safe & Nutritious Food