

Regional consultation on safe street foods

Bangkok, Thailand, 20–23 June, 2011



**World Health
Organization**

Regional Office for South-East Asia



**MAHIDOL
UNIVERSITY**

Wisdom of the Land



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Bangkok, Thailand, 20–23 June, 2011

Organized by

*World Health Organization Regional Office for South-East Asia
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Institute of Nutrition, Mahidol University, Thailand*

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Abbreviations

BMA	Bangkok Metropolitan Authority
CDC	City Development Committee
DDA	Department of Development Affairs
DFDU	District Food and Drug Unit
DFTQC	Department of Food Technology and Quality Control
DHEWSU	District Hygiene, Environment and Water Supply Unit
FAO RAP	Food and Agriculture Organization Regional Office for Asia and the Pacific
FDA	Food and Drug Administration
FSSAI	Food Safety and Standards Authority of India
HEWS	hygiene, environment and water supply
IEC	information, education and communication
INMU	Institute of Nutrition, Mahidol University
KAP	knowledge, attitude and practices
MoH	Ministry of Health
NADFC	National Agency for Drug and Food Control
NGO	nongovernmental organization
SEA	South-East Asia
UADA	Urban Administration Development Agency
WHO	World Health Organization

1. Introduction

A regional consultation on safe street foods was organized by the World Health Organization's (WHO) Regional Office for South-East Asia (SEA), the Food and Agriculture Organization's Regional Office for Asia and the Pacific (FAO RAP), and the Institute of Nutrition, Mahidol University [INMU], Thailand, in Bangkok, Thailand from 20–23 June 2011.

The overall objective of the consultation was to “promote safe street foods in Asia”, while the specific objectives of the consultation were to:

- identify the definition, content, regulation and monitoring aspects of street foods in Asian countries;
- review the current status of principles and practices for safe street foods;
- review past and present situations in SEA Region countries;
- identify the priority areas that need support and intervention;
- develop a roadmap for strengthening/promoting safe street foods.

The programme consisted of several plenary sessions that provided an overview and importance of the safety of street foods in Asia; the past and present status of safe street foods in Asian countries; the role of consumer organization in ensuring safe street foods; and country experiences in the management of street foods. There were two sessions of group work: the first session focused on the definition, legislation, standards, monitoring criteria and techniques, successes and constraints related to safe street foods; the second session required the national participants to develop national roadmaps for ensuring safety of street foods in their countries. The programme also included a field trip to the office of the Fourth Regional Health Promotion Centre and the Sri Muang Market in Ratchaburi Province. The final programme is appended in Annex I.

A total of 68 participants from 17 Member countries (Bangladesh, Bhutan, Cambodia, People's Republic of China, Democratic People's Republic of Korea, India, Indonesia, Lao Peoples Democratic Republic, Maldives, Malaysia, Myanmar, Nepal, Philippines, Sri Lanka, Thailand, Timor-Leste and Viet Nam) participated in the regional consultation. In addition several experts on food safety and safe street foods and observers from local organizations involved in street foods also participated in the consultation. The final list of participants is appended as Annex 2.

In the inaugural session, Dr Visith Chavasit, Director, INMU, welcomed the participants and spoke on the long-existing collaboration between INMU, FAO RAP and the WHO SEA Regional Office. INMU had been assisting the food safety programme in Thailand and neighbouring countries for the past several decades and was equally involved in several street foods-related projects in Thailand. In conclusion, Dr Chavasit expressed happiness at the fact that a consultation on street foods was taking place with the participation of a large number of member states from Asia.

Dr Hiroyuki Konuma, Assistant Director-General, FAO RAP, in his address referred to street foods as an indispensable component of the food system with both positive aspects like improving food security as well as negative aspects such as quality/safety. He called for proper governance with adequate hygiene, quality, inspection, laboratories, training, raising awareness and the building up of appropriate infrastructure. Dr Konuma mentioned that FAO RAP will continue to provide support to strengthen the safety of street foods in Asian countries. He was also happy to note the close collaboration between FAO and WHO in promoting street foods in the Region.

Dr Samlee Plianbangchang, Regional Director, WHO SEA Region, urged a comprehensive approach to meet public health challenges posed by street food consumption based on ground realities. He highlighted the importance of street foods and indicated the rapid growth of the sector in both urban cities and small towns for which better management and control were becoming essential. He suggested several intervention measures that would minimize the risk of foodborne diseases. He also indicated the importance of a comprehensive approach to this multifaceted sector considering the changes that had occurred from the past to the present, e.g. hygiene, safe water and clean utensils. He stressed that the

action plans should be based on ground realities and implemented strategically.

Senator Dr Somsak Srianujata and Dr Visith Chavasit were nominated Chairperson and Co-chairperson of the consultation, respectively. Dr Ramesh Bhatt served as the rapporteur for the consultation.

2. Technical presentations

2.1 Objectives and mechanism of the consultation

Dr Kunal Bagchi, WHO SEA Regional Office

Dr Bagchi clarified the objectives and expected outcomes of the consultation. He explained that in 2010 a questionnaire was conducted among several Asian member countries to understand the status of street foods and their safety aspects. The information had been analysed and a preliminary report on the “Past and Present Status of Street Foods in Asian Countries” was prepared and subsequently shared with the participants. The consultation would expect participants to add to the existing knowledge on street foods and develop roadmaps to promote safe street foods in their countries.

2.2 Overview and importance of the safety of street foods in Asia

Ms Shashi Sareen, FAO RAP

The importance of street foods in the Asian context was highlighted, referring to the advantages of street foods in terms of low cost and variety. The importance of food hygiene, possible hazards, consumers’ expectations and the role of government in controlling street foods was stressed. The presentation covered aspects related to the design considerations for safer street foods encompassing environmental surroundings, mobile vending premises or food stalls, measures of personal hygiene, use of raw food materials, training needs and control of operations.

FAO had continued to provide support in areas of awareness-raising, regulation and legislation, and promoted multidisciplinary and multidimensional collaboration between several actors and partners.

Ms Sareen emphasized the need to examine whether a regional code for street foods for Asia should be proposed. Her presentation examined plant growth regulations, pesticide use in fields, good agricultural practices and their contributions to street food vending. The rationale behind regular medical check-ups and control of illness among street food vendors to protect public health, and health promotion in street food vending in general, was mentioned.

2.3 Past and present status of street foods in Asian countries

Dr Indira Chakravarty, Temporary Adviser, WHO SEA Regional Office

Dr Chakravarty's presentation compiled earlier studies conducted in Asian countries, recent information based on the questionnaire and comparison of trends between the past and present scenarios of street foods in Asian countries. She mentioned that increased dependency on street foods due to urban migration and a rise in population were creating pressure on infrastructure facilities, environmental conditions, and quality of food. A positive attitude and intersectoral coordination among major stakeholders were required to develop sustained street food vending and safer street foods.

Dr Chakravarty referred to the initiative, commonly referred to as the "Calcutta Model". The "model" used a multi-stakeholder approach from the start, involving all the related departments of the State Government of West Bengal, including the local administration and municipality, the police, representatives of street food vendors, civil society and other interested parties. Case studies undertaken in several Member States in Asia had reported the importance of proper licensing, uniformity in training modules, conducting regular knowledge, attitude and practices (KAP) surveys, developing a consumer complaint system, increased attention to food safety and foodborne diseases, ensuring personal and environmental hygiene, waste management, providing safe and potable water and ice, and raw food quality, for safe street foods. The ensuing discussion focused on the effectiveness of licensing street food vendors and risk assessment on the use of chemicals and environmental cleanliness. In this regard, the "Thai model" of giving a day off to street food vendors for cleaning purposes was considered a useful practice for other Member countries to emulate.

2.4 Role of consumer organizations in street food safety

Ms Saree Ongsomwang, Consumers International, Thailand

Ms Ongsomwang mentioned that only exported food items were given importance while those traded domestically did not receive adequate attention. In the city of Bangkok it had been estimated that 40% of the population's energy intake came from street foods. The Consumer International's strategic plan 2007–2011 and its benefits to countries were presented, along with various rights of consumers related to the purchase and consumption of food items bought from the street. The presentation introduced a checklist that was used to assess street food vending areas and facilities, vendors, consumers and other personal and environmental hygiene needs. The roles and responsibilities of Consumers International and its partners were discussed, including the support provided to street foods sold in front of schools, establishing a national network to generate consumer awareness, testing of street foods, and disease surveillance.

3. Country presentations

National participants were provided with a template for developing their country presentations. The template sought information on the following: current national definition of street foods and beverages; their quality and safety aspects; existing legislation; involvement of different sectors of national and local authorities; involvement of agencies in monitoring food safety; the roles and responsibilities of participating stakeholders; impact and evaluation studies undertaken in relation to street foods; successes and constraints observed in the implementation of street food safety.

3.1 Bangladesh

*Mr Mohammad Al-Amin, Senior Assistant Commissioner,
Dhaka, Bangladesh*

A number of pieces of legislation relating to the preparation and sale of safe street foods have been established by the Bangladesh government. The Bangladesh Pure Food Ordinance 1959 (revised 2005) has several sections dealing with the safety of street food: adulteration of food; prohibition of

calcium carbide, formalin and insecticide; selling unwholesome food; uncovered foods; and unhygienic premises and violations of the health code. The other relevant legal measures related to safe street foods are the Bangladesh Standards and Testing Institution (BSTI) Ordinance 37 of 1985; the Consumers Rights Preservation act 2009; and the Penal Code of 1860, sections 272–276.

A mobile court to monitor street food vendors was introduced in the city of Dhaka in 2011 and popularized through the media. The presentation included a short video clip on the harmful effects of indiscriminate use of calcium carbide and formalin to ripen mangoes and grapes, respectively, and their carcinogenic risks. The video clip also showed the mobile court handing out fines to those vendors caught using carbide/formalin. A number of civil society organizations have emerged in recent years in Bangladesh to promote safe street foods and overall food safety. For example, the Consumers Association of Bangladesh (CAB) Vocta (consumer), which has conducted street food surveys and organized awareness campaigns through rallies, seminars, workshops and policy advocacy. The electronic and print media are also involved in providing public awareness of safe street foods. The presentation referred to several studies on street foods in Dhaka.

Key constraints to the effective management of street foods are the lack of awareness of personal hygiene and safe food among street food vendors and consumers; insufficient awareness among the consumers about the Consumer Rights Act; lack of clarity in existing legislation and standards on street food; no specific regulatory body for licensing, provision of ID card, medical fitness or dress codes concerning street food vendors; no demarcation of specific areas by local municipalities for street food vendors; insufficient number of sanitary inspectors; the inability of sanitary inspectors to take penal actions against street food vendors; and absence of appropriate training and supervision of street food vendors.

3.2 Bhutan

Mr Jambey Dorji, Ministry of Agriculture and Forests, Bhutan

Bhutan is yet to establish definitions for street foods and beverages. In the capital, Thimphu, there are fewer than 30 street food vendors, significantly less in the 8 other districts, and an estimated national total of 100 street

food vendors. Key food safety legislation in Bhutan include the Food Act of Bhutan 2005 and the Food Rules and Regulations of 2007. Food handlers are issued licences, renewed every three years, which require mandatory medical check-ups. The various stakeholders include the Bhutan Agriculture and Food Authority of the Ministry of Agriculture and the ministries of health and economic affairs. Dress code is essential for street food vendors, and there is good awareness among the public about the legislation. Safe food handling is practised in terms of holding food using tongs. The major constraints encountered are an insufficient number of food inspectors, insufficient technical skills to conduct microbiological examination of foods, and absence of hygienic display of food by the vendors.

3.3 Cambodia

Mr Aing Hoksrun, Ministry of Health (MoH)

In Cambodia, street food is defined as a quick eat and quick meal sold by vendors with a pushcart or in a basket at a stall. Legislation includes Circular No. 0330 of April 2005 on hygiene conditions for restaurants/canteens; *Prakash* No. 0421 of 2010 on procedures and criteria to certify the canteens; *Prakash* of 22 October 2010 on Food Safety Management; and *Prakash* No. 099 of 1 April 2011 on Hygienic Logo for the Restaurants/Canteens. A *prakash* is being drafted for foods prepared for weddings and another on the hygienic conditions and management of street foods. Monitoring of street foods is usually carried out by food inspectors based on a checklist issued by the MoH twice a year and supervised by the ministry. The various constraints faced by the MoH in ensuring safe food includes poor registration of street food vendors, lack of guidelines, resources for training programmes and lack of knowledge on foodborne diseases.

3.4 China

Ms Liu Yichen, State Federal Drug Administration

The Food Safety Law (FSL) of the People's Republic of China of 2009 contains subsection regulations that include the concept from farm to table under the following categories and managed by respective agencies: food production and processing, food distribution and catering services.

According to FSL Article 29, food vendors who engage in food production and trading activities should comply with the food safety requirements of the law appropriate for their produce or trading scale and conditions, and ensure that the food being produced or traded remains clean, nontoxic and harmless. The relevant authorities have strengthened the supervision and management of these individuals. Detailed management measures have been developed under the law by the standing committees of the People's Congress at the provincial, autonomous regional, and municipal levels. Relevant FSL articles encourage food vendors to trade from fixed locations such as centralized markets and shops. The constraints faced by the country include difficulties in proper supervision and technical monitoring of street foods; consumer education; and training.

3.5 Democratic People's Republic of Korea

Dr Ryu Tok Su, Ministry of Public Health

The laws of the Democratic People's Republic of Korea include the Law of Food Hygiene 1998; Law of Sanitation 1999; Law of City Management 2002; Standard of Food Inspection 2009 and other standards and guidelines. The monitoring criteria comprises the knowledge levels of vendors on food safety; status of personal hygiene; environmental sanitation for services (water quality and insect and pest status, and disinfection of equipment); improper use of food additives; adulteration and selling of expired foods; and the microbiological contamination of food. The monitoring system includes registration and licensing of safe foods, routine and random food inspection, and medical examinations. Chemical tests are carried out for heavy metals, food additives, aflatoxin, pesticide residues, residues of veterinary drugs, and microbiological tests including the determination of total plate count, *Coliform* bacteria and other pathogens. The sanitation tests include tests for disinfection (hand and utensil) and tests of cleaning (protein, fat and starch residues).

The stakeholders are the Ministry of Public Health for supervision and control of food safety; the State Quality Monitoring Bureau, which conducts quality control tests; the Ministry of Commerce, looking after the service management; the Ministry of City Management, involved in management of the environment and the supply of safe water; and the Ministry of Agriculture, controlling production of safe food.

The constraints are common use of high-risk food additives, food adulteration, and use of food/ingredients beyond expiry date. The number of facilities for conducting analytical tests is small, while the technical training for food inspectors and vendors on updated knowledge and techniques is insufficient.

3.6 India

Dr Jitendra P. Dongare, Food Safety and Standards Authority of India

As there is no specific definition for street foods and beverages in India, the definitions used by the FAO are followed. A National Policy on Urban Street Vendors was brought out by the Ministry of Housing and Urban Poverty Alleviation in 2009, which recognizes the positive role of street vendors in providing essential commodities to people at affordable prices at convenient places. The policy also reiterates that street vendors constitute an integral and legitimate part of the retail (food) trade and distribution system. Moreover, any effort to prevent street food vending is to be construed as infringing upon the right to carry out trade or business, enshrined in Article 19(1) g of the Indian Constitution.

The Food Safety and Standards Authority of India (FSSAI) is in the process of developing guidelines and regulations to ensure food safety and safe street foods for state governments to implement. Several agencies at the level of the state governments – the Departments of Public Health, Commerce, Consumers Affairs and Food Processing, the local municipalities and the police administration – have identified roles and responsibilities in these guidelines and regulations that are expected to be executed to ensure safe street foods.

A baseline survey conducted by the Ministry of Food Processing Industries in nine cities reported the following findings:

- 95% of the vendors sampled had sought financial subsidy from the administration including credit/loans under easy-payment schemes.
- Over 60% requested free training in aspects of food safety and safe street foods.

- The majority of vendors sampled indicated their willingness to relocate to designated areas that would provide better business opportunities and income.
- The most favoured locations were identified as markets, followed by shopping complexes, hospitals, bus stations, schools, government offices, railway platforms and pavements.
- Eighty per cent of the vendors requested better garbage disposal, sanitation support and clean water supply in addition to hygienic toilets near food-vending areas.

The FSSAI prepared a checklist, guidelines and prerequisites for registration of medium to small food-vending establishments. It has proposed a scheme aimed at voluntary participation of food establishments to ensure food safety and upgrading of existing conditions of eating establishments. The quality and safety management of food establishments will gradually be monitored under the relevant laws and regulations of the FSS Act 2006. Once a food establishment has achieved appropriate compliance level as per the checklist, it can request empanelled certification bodies for audit and certification. The FSSAI has initiated training programmes for various stakeholders.

The Ministry of Food Processing Industries has proposed schemes for “Safe Food Towns” and “Food Streets”. These schemes aim to upgrade the quality of street food by promoting Indian cuisines at affordable rates in locations of tourist importance through upgrading and creation of common civic infrastructure facilities; standardized food stalls or kiosks; and public utilities including hygiene and sanitation measures. Constraints include administrative gaps between the Central and state governments in the enforcement mechanism, lack of coordination among the related sectors, lack of trained staff, lack of adequate funds and low priority accorded to food safety by health authorities.

3.7 Indonesia

Dr Bosar Paedede, National Agency for Drug and Food Control

The definition of “street foods” in Indonesia is “ready-to-eat foods and beverages prepared and/or sold by vendors on the street using pushcarts, balance poles, baskets, small tables, or temporary stalls”. Another definition

of street food is “food and beverages prepared and/or sold by vendors for immediate consumption by the public, not including food prepared by catering businesses, restaurants and hotels”. The existing legislation and standards related to the safety of food include: Street Foods Law No. 7/1996 on Food; Government Regulation No. 28/2004 on Food Safety, Quality, and Nutrition; Health Minister’s Decree Number 942/2003 on Street Food Hygiene and Sanitation Standards; and Government Regulation Number 8/1999 on Consumer Protection.

The standards or criteria for monitoring include: standards for food-handler requirements such as hand-washing, working attire, personal hygiene and personal behaviour; standards for food-vending equipment, which must be food-grade and easy to clean and sanitize; standards for water and raw material requirements; standards for food serving such as safe food cover and packaging; regular hygiene and sanitation inspection and monitoring of good food-handling practices by the district health office; food sampling and testing by district government laboratories; reporting the results of inspection and food sampling by district health offices to the MoH every three months; giving rewards for establishing a “Street Food Centre” for implementing good food hygiene and sanitation practices.

The MoH, National Agency for Drug and Food Control [NADFC], provincial and district governments and food testing laboratories, and Street Food Cooperative Units/Associations/nongovernmental organizations (NGOs)/universities look after the monitoring and food safety awareness activities.

The MoH and ministries of agriculture, trade and industry and the NADFC are responsible for the policy/strategy and monitoring aspects of the safe food supply, while the MoH and the provincial and district health offices are responsible for issuing certificates. The responsibility for registration lies with district health offices and for supervision with the NADFC and district health offices. The MoH, NADFC and district health offices have the responsibility of evaluating street foods, while the task of inspection and investigation of complaints is assumed by the NADFC and district health offices. Enforcement of legislation and reporting are also carried out by district health offices.

An impact assessment revealed that street food business is one of Indonesia’s economic assets that has remained strong, and has survived even during the economic crisis. Street food vendors use locally produced

raw materials and ingredients, thereby supporting the sustainability of both street food businesses and local food suppliers. The sector provides opportunity to a large section of the economically disadvantaged to be gainfully employed and contributes to the national economy in addition to sustaining the local and traditional food industries. However, according to NADFC (2008), around 13% of food poisoning outbreaks in 2008 originated from street foods, which underlines the need for improvement of the safety aspect of street foods.

Key constraints are the lack of regulatory mechanisms for hygiene and sanitation at district and provincial administration levels; unregistered vendors; inadequate coordination among relevant stakeholders; insufficient number of staff to enforce rules and regulations; and lack of basic infrastructure and services such as potable water and sanitation facilities for street food vendors.

3.8 Lao People's Democratic Republic

Ms Sivilay Naphayvong, Ministry of Health

Two types of street food vendors operate in the country: permanent (trolleys or other vehicles that sell or serve food at streets or other places with seating arrangements with/without roof); and temporary/mobile (sale or service of prepared food, ready to eat or drink without permanent location, by carrying or from a portable stall, pushcart or basket – may or may not have vehicle), as per “Guidance on food sanitation for the permanent and mobile service No 773/HPD”, 23 September 2009. Legislations include several laws such as Hygiene and Prevention Law No. 04/NA (10 April 2001), Food Law No. 04/NA (15 May 2004), and the above-mentioned “Guidance”. In addition, there is the Ministerial Regulation on Control on Production, Exported–Imported Safe Food No 586/MOH, dated 12 May 2006 and bottled drinking water No 585/MOH dated 12 May 2006.

The District Hygiene, Environment and Water Supply Units (DHEWSUs) and District Food and Drug Units (DFDUs) monitor general street food management including the arrangement of the location, while the Urban Administration Development Agency (UADA) monitors waste management. Food inspection and sanitation inspection are the responsibility of the health sector (DHEWSUs and DFDUs) of the capital and provincial headquarters.

The DHEWSUs and DFDUs make the plans, establish the technical teams and collaborate with related sectors to conduct monthly monitoring using a standard checklist. The units report monitoring results to the centre/provincial Hygiene, Environment and Water Supply (HEWS) and Food and Drug sections with copies to the HEWS Centre and the Hygiene/Prevention Department and Food and Drug Department.

In event of any emergency, the capital/provincial HEWS Centre must report within 24 hours to the capital and provincial health departments and collaborate with the National Centre of Laboratory and Epidemiology for further action.

Monitoring of street foods has revealed that foods are prepared and sold under unhygienic conditions with limited access to safe water, toilets/latrines, inadequate food safety equipment, and widespread use of prohibited chemical and food additives. Sanitary services or garbage disposal facilities are limited. As such, street foods pose a high risk of foodborne illnesses due to microbial contamination as well as improper use of food additives, adulteration and environmental contamination.

Street food vendors are managed by the UADA, which manages and facilitates the location and other main facilities for street foods. Vendors have been trained in general cleanliness and food sanitation for permanent and mobile vending facilities. Such vendors are provided with pamphlets and posters depicting aspects of safe street foods and receive periodic training from the health sector.

Constraints are: the exact number of street vendors, especially mobile food sellers, is not known; awareness of food vendors about safe food is very limited, especially on personal hygiene and food-handling practices; lack of food storage facilities among food vendors, e.g. refrigerators or ice-boxes; limited number of food inspectors to conduct proper food inspections; lack of skills and experiences in the inspection and monitoring of street food vendors (almost all food inspectors in the field have general responsibilities and are not professionals in food safety/food sanitation); need to modify the checklist to reflect the situation; and insufficient number of inspection equipment such as thermometers and test kits.

3.9 Maldives

Ms Sajida Mohamed, Maldives Food and Drugs Authority

Maldives has adopted the definition of street foods as proposed by FAO. Food items such as bread tapioca, sweet potato, coconut and dry fish are also considered street foods. New street food establishments are graded into four categories – A, B, C and D –after they have been inspected. The general regulations for food establishments and services also apply to all types of foods. A Food Act is yet to be finalized. The law has been drafted but awaits parliamentary approval. Monitoring is done once a year on the basis of hygiene requirements as no specific street food standards are available. The City Council of Male, the capital, grants approval for locations to street food stalls, while the Maldives Food and Drugs Authority issues operating licences to street food vendors. It is to be noted that street foods are only permitted in the capital city of Male.

3.10 Malaysia

Mr Mohamed Khairuddin B. Mohd. Talib, Ministry of Health

The Food Hygiene Regulations of 2009 serve as the overall reference for street food vending. As per Section 4 of the Food Act 1983, “premises” include any street, open space or place of public resort or bicycle or any vehicle used for or in connection with the preparation, preservation, packaging, storage, conveyance, distribution or sale of any food. All food premises manufacturing, preparing, processing, storing or serving for sale/mass catering and all vehicles from which ready-to-eat foods are sold must be registered. Implementation is carried out with respect to grading premises with Grade A (>90) and B (80–89) with the local authority and the MoH in some states.

In 2009–2011 promotion strategies through media, handbills, posters and a “Germ-Buster” programme were conducted for the promotion of healthy food in all states of Malaysia. Educational enforcement was carried out by giving three warnings to those not conforming to the rules and regulations. Further court action would be initiated according to the Food Act Law and Regulation of 1983. The major constraints faced during the implementation of safe street foods are lack of knowledge on the part of consumers and food handlers about food safety and the attitude of food handlers to safe food-handling procedures.

3.11 Myanmar

Dr Zin Zin Nwe, Department of Health

Street foods in Myanmar 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. This definition includes fresh fruits and vegetables sold outside authorized market areas for immediate consumption.

Several pieces of legislation exist: the National Food Law (1997), promulgated to enable the public to consume food of genuine quality and which is hygienic, to prevent the public from consuming food that may cause danger or be injurious to health; the City of Rangoon Municipal Act (1922) and the City Development Committee By-law (1999). The Yangon City Development Committee is responsible for the licensing, selling and sanitation of street food vendors in Yangon City Development Area. The Development Committees Law (April 1993) for the Township Department of Development Affairs (DDA) deals with street food vendors.

Monitoring criteria and techniques include carrying out inspections of street food in cooperation with the Department of Health, MoH, the Departments of City Development Committees (CDCs) in Naypyitaw, Yangon and Mandalay, and DDAs in non-CDC areas. The administrative divisions of the CDCs are the licensing authorities for food stalls while the Food and Drug Administration (FDA) (Department of Health) closely cooperates with CDCs and DDAs, issues health certificates to food stalls and contributes to training courses on good handling practices for food handlers.

The stakeholders (roles and responsibilities for monitoring) include:

- Food and Drug Supervisory Committees at central, state/divisional, district and township levels, which carry out inspection of street foods
- CDCs and DDAs, which are the licensing authorities and responsible for provision of necessities for street food vendors
- Department of Agriculture is responsible for administration and regulation of agricultural products

- Department of Livestock and Fisheries is responsible for administration and regulation of livestock and fishery products
- Myanmar Fruit and Vegetable Producer and Exporter Association is responsible for maintaining the quality of fruits and vegetables.

Impact assessment studies reveal that diarrhoea is the fourth leading cause of morbidity in Myanmar; no accurate data on foodborne illnesses caused by street foods are available. Microbiological contamination is a major problem associated with street foods, along with the common use of non-permitted dyes such as Auramine O in pickled tea leaves. Rhodamine B in fish paste, chili powder, boiled bamboo shoots, Orange II in lentil bean and preserved plum have been reported by the FDA during market assessments.

Some of the successes in promoting safe street foods are an increase in awareness of hygienic practices on the part of trained vendors, such as wearing gloves, caps and aprons during work; using potable water for the preparation of food and for serving customers. The constraints experienced in the implementation of street food safety include limitation of infrastructure such as potable water supplies, washing and waste disposal facilities; difficulty in controlling some street food vendors because of their mobile and temporary nature; insufficient training for inspection personnel; training given did not cover the large number of vendors with poor knowledge on basic food safety measures. While most of the vendors with stationery food stalls are licensed, a significant proportion still continue their trade without any supervision.

3.12 Nepal

Mr Prem Lal Maharjan, National Consumers Forum

Historically, street foods in Nepal have been sold in baskets on specific days of the week called the “*hat bazaar*” or during festivals – “*jatra*” days. Some common examples of street foods are *ma-ma*, *samosa*, *panipuri*, sausage, burgers, chowmein, *chatpat*, fried fish and meat, roasted cereal and legumes, fruits, fruit juices and vegetables. Urbanization has led to a proliferation of street foods that are now sold daily.

The existing legislative provisions for the safety of street foods include the Food Act of 1967 with legal provisions to prevent any undesirable adulteration in food or subtraction or extraction of any natural quality or utility from food and to maintain proper standards of food for the purpose of maintaining the health of the general public.

According to the Food Regulation 1970 Food Rule 21, matters to be observed by food sellers include a provision that any utensil or container used to contain, prepare or transport any food or the place where such food was stored should be clean, unbroken or repaired with a properly tightened lid or properly covered to prevent the food from attracting dust, dirt, flies or insects, and kept in a place not exposed to deleterious gas, wastes, impure air or water.

According to Food Rule 26, a licence for itinerant sale is necessary. A person who sells or distributes food moving from place to place should obtain a licence as referred to in Schedule 12 (as per Food Rule) from a village development committee or municipality in the place of his residence or the place of his normal sale or distribution of food, upon making payment of a fee of 25 rupees, and should hold the licence in person while selling or distributing food.

The responsibilities of the various wings of the government are as follows:

- Local governments - major responsibility in monitoring of street foods with provision of registration and licence as per food law
- Public health divisions of local governments are also involved in monitoring (occasionally) the safety of street foods
- The Department of Food Technology and Quality Control (DFTQC) inspects street foods, especially on the occasion of festivals
- The DFTQC has been assisting in building capacity on food safety inspections for municipal personnel and municipal inspectors, with the support of WHO.

Stakeholders relating to the safety of street foods include local governments (village development committee and municipality) with the key responsibility of monitoring and management of street foods. The Food

Safety Authority, DFTQC provides technical assistance to local governments and laboratory facilities, and has been involved in the inspection of street foods under its food quality control programme. Various NGOs and international organizations (such as WHO) support the promotion of safe street foods. A recent study on the safety of street foods in Kathmandu Valley (supported by WHO) showed the presence of *Coliform* and *Staphylococcus* in street foods, indicating poor hygiene and sanitation. Foodborne illnesses were noticed and reported in the public media with increasing frequency during the rainy and summer seasons.

Existing constraints are inadequate infrastructure development for street food in municipalities and villages; inadequate awareness of hygiene and sanitation, and environmental pollution; difficulty in registration and licensing due to food vending being temporary in nature and the movement of vendors at various places; lack of significant punishment and reward provisions. The successes included DFTQC and municipalities working together in monitoring safety of street foods, and the promotion of street food by malls and supermarkets by providing improved facilities for the vendors in their territory.

3.13 Philippines

Mr Rolando Olando Ilya Santiago, Department of Health

In Philippines, street food or its equivalent is defined as food 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 food vendors are referred to as “ambulant food vendors” and the main regulating instrument is the Rules and Regulations of Chapter III “Food Establishments” of the Code on Sanitation of the Philippines (P.D. 856). The scope of regulation includes all food establishments and facilities including those located in vessels, food containers and vehicles and food sold in the streets. Ambulant food vendors are prohibited to sell food that requires the use of utensils.

Some local government units require ambulant food vendors to undergo medical examinations. Certificates are issued and renewed on a yearly basis by local health authorities after physical and medical examinations and immunization and parasitological examination of food handlers. Local government units have established a registry for all street

vendors; issuance of local ordinances designating a place for all street-vended foods; medical examination (parasitological examination among food handlers); and the participation of NGOs, academics, the media and other stakeholders in promoting food safety.

The main constraint is the absence of a national policy for regulating street foods.

3.14 Sri Lanka

Dr P.K. Wijewickrema, Regional Directorate of Health Services

Ready-to-eat foods can be sold in the streets in Sri Lanka as the government has recently discouraged this practice. During festivals foods are allowed to be sold in the streets. A team of 175 food inspectors, 240 medical officers and 60 food and drug inspectors of the central government enforce food control laws. The authorized officers responsible for monitoring street foods include the public health inspector of the area, the medical officer of health of the division and the food and drug inspector of the region. An assessment revealed that several street food vendors sold foods that were unsafe and this resulted in adverse health incidents, as per notifications received from hospitals and other sources. Overall, consumption of street foods in Sri Lanka is not a common practice and the range of ready-to-eat food items sold on the market is limited. The ministries of education, trade and commerce, health and local governments have established a multisectoral committee for implementing safe street foods.

3.15 Thailand

Ms Napapan Nanthapong, Ministry of Public Health

Street food in Thailand is defined as “foods that can be eaten, drunk or taken into the body excepting drugs, central-nervous-system-active substance and narcotics”. Street foods are those prepared and/or sold by vendors at public places or areas that are not private properties and such food items that the population can consume immediately or at a later date without further preparation or processing. The existing legislation and standards include the Food Act, B.E. 2522 (1979); the Bangkok Metropolitan Authority (BMA) ordinance on the distribution of merchandise

in public places, or ways, B.E.2545 (2002) and BMA's Regulation on Criteria for Merchandise in Public Places or Ways, 2003 and 2008 (revised).

Monitoring criteria include ensuring licences for vendors (yearly renewal of licence); maintenance of general cleanliness and orderliness of vending stalls and pavements; control of hygiene and sanitation of street food vending stalls; enforcement and food safety certification from BMA; screening of chemical and biological contamination in food samples for foodborne pathogens including *E. coli*, *S. aureus*, *Salmonella* and *V. cholera*.

The various stakeholders include the electronic and paper media, consumers' forum, food safety volunteers of the health department, city law enforcement department, district health officers, Ministry of Public Health, police, and street food vendors' networks.

The constraints encountered are insufficient funding, the low level of education of vendors, inadequate enforcement of law and legislation, inadequate political support and lack of community involvement. Successes include training of food handlers, setting up a food safety information system for food safety, a food safety volunteers' programme, reduction of chemical contamination in foods, and the awarding of food safety certificates by the BMA.

Model street food vendor management in Bangkok

Dr Wantanee Wattana

The policy of the government is to improve the quality of foods sold in the street. Street food management consists of control of the distribution of merchandise in public places, control of hygiene conditions and control of food quality. The existing legislation and standards include the Public Health Act, B.E. 2535 (1992); Public Cleansing and Orderliness Act, B.E.2535 (1992); Food Act, B.E.2522 (1979); BMA's ordinance on the distribution of merchandise in public places or ways B.E.2545 (2002); and BMA's regulation on "criteria of merchandise" in public places or ways, 2003 and 2008 (revised)

The sites in Bangkok city for street vending are divided into exempt and non-exempt areas for 18 000 vendors licensed in the city to sell street foods. A licence, valid for one year, is issued by BMA along with ID cards.

The law enforcement of the district office is responsible for maintaining general cleanliness and orderliness of vending stalls and pavements. The district office also looks after control of hygiene and sanitation of street vending stalls while screening of chemical and biological contaminations is carried out by food inspectors (each of the 50 districts has 10 inspectors and their total number in Bangkok is about 500). The control of hygienic conditions is risk-based, whether it causes serious harm (order issued by a local officer) or no serious harm (as advised by a local officer). There are 10 codes of practice for street food vendors prescribed by the authorities.

The important aspects for street food management are physical (cleaning and sanitation); food (raw material, water and ice formulation, preparation and processing, transportation, handling and storage); food handlers (training and hygiene aspects); vending unit; equipment and utensils (unleaded noodle pot, separate raw- and cooked-food cutting blocks); waste disposal and waste control. Food quality control is either through the implementation of the Food Act or Public Health Act. Currently, defects include the personal hygiene of food handlers, waste management and the presence of chemical and biological contaminants.

Evaluation and monitoring of street foods is undertaken by the various stakeholders – Ministry of Public Health, the police, different departments of BMA; network of street food vendors, mass media and consumers' organizations. Those vendors who have a proper licence, maintain good hygiene conditions and quality of food, and undergo regular training on food sanitation, are awarded food safety certificates by BMA. Successful vendors usually display their licences, ID cards, certificate of food safety training and certificate awarded by BMA to food stalls.

3.16 Timor-Leste

Ms Sigia O. Patrocinio, Environmental Health Department

Timor-Leste has no official definition for street foods and follows the international definition. The relevant legislation for street foods includes the Decree/Law 14/1 of December 2005 on surveillance authorities, and the environmental health strategy of the MoH, which includes the national food safety standards, the draft food safety policy and the national guidelines on monitoring of food safety.

The District Public Health Officer monitors all street food vendors producing or selling foods for the public at all public places. In special situations, the Department of Surveillance carries out inspections every three months using the criteria of observing sanitation and hygiene practices of food vendors and serving facilities. However, monitoring is not undertaken frequently and lacks sufficient number of trained inspectors and inadequate resources. The success of the street food business is shown by the increase in the number of structured street food units since 2009 with good cooperation and support received from the government and other partners.

3.17 Viet Nam

Dr Lam Quoc Hung, MoH

Street food in Viet Nam consists of “instant eatables and drinkables (no need to cook)” or cooking on the spot without seating; and prepared food and drinks sold on the street or at public places. There are different kinds of street vendors – mobile, those selling from the back of small vehicles like motorcycles or pick-up trucks; portable/makeshift food stalls; and permanent streetside food vendors. The types of foods and drinks include: *pho* and *mien*; noodles; wet rice scroll, sticky rice; sticky rice cake, coffee; cream; beer; and instantly cooked foods such as chicken, poultry and beef, etc. The legislation includes Decision No. 41/2005/QD-BYT of the MoH, dated 8 December 2005 (“Regulations on food safety conditions for selling food and eatables and drinkables’ service”).

Several other pieces of legislation and standards are:

- Decision No. 149/2007/QD-TT of the Prime Minister dated 10 September 2007 “Approved national programme on food safety, period 2006–2010”;
- Directive No. 05/2005/CT-BYT of the MoH, dated 8 June 2005 “Strengthen measures to ensure FS for street foods”
- Decision No. 41/2005/QD-BYT of the MoH dated 8 December 2005 “Regulations on food safety conditions for selling food and eatables and drinkables’ service”;
- Plan No 224/QLTP-CDT of Director, VFA, dated 6 April 2005 “Plan to ensure FS for street foods”.

Decision No. 41/2005/QD-BYT serves as the national standard for street foods. Some of the important standards are:

- The street food vendor should have enough water and ice; sufficient number of pieces of food processing equipment and storage space for raw food items and cooked food items.
- Food vendors should wear proper uniform, maintain good personal hygiene and undergo a medical examination at least once in a year.
- The food processing area should be clean and far from possible sources of contamination.
- Foods should be of good quality and only contain the additives permitted by the MoH, and served on tables at a minimum height of 60 cm from ground level and displayed in closed glass containers.

Monitoring of street foods is undertaken by the local administration, which also organizes training of vendors, conducts periodic surveys, and provides information and communication materials to street vendors. Inspection of street food vendors is based on a standard checklist indicating 10 parameters. At the community level, a “people’s committee” looks after certification and inspection. The extent and quality of monitoring and assessment of street foods are not up to the desired level. An estimated 4%–6% of food poisoning cases result from consumption of street food in the country.

4. Group work

Participants were divided into four groups and tasked with reviewing and identifying the optimum/preferred views on the following issues: definition; legislation; standards for safe street foods; monitoring criteria and evaluation techniques; stakeholders; training; impact evaluation; successes and constraints. The suggestions emanating from group activities are indicated below.

4.1 Definition

Member countries use different definitions for street foods:

- Food and beverages prepared and sold in authorized places and sold at convenient public places by licensed vendors;
- Ready-to-eat or takeaway food and beverages, prepared and/or sold by vendors and hawkers, especially in streets and public places;
- Ready-to-eat foods and beverages prepared or sold by vendors/hawkers, mobile and stationary, permanent or temporary, in the street and other similar public places;
- Food (take-out vs fastfood vs snacks) – any food/beverage except drugs, “central nervous stimulant”, narcotic (including additives etc.), fresh/processed, ready-to-eat, prepared cooked food, cooked on the spot, not fixed, mobile or stationary, sold in street, public places/way, lane or alley or public property, fixed or mobile.

4.2 Legislation

Licensing

- The vendor would need to obtain a licence and abide by all technical instructions and laws. The licence should be issued based on the conformity of the vendor with regard to standards for the storage and preparatory area, utensils and food processing equipment, transport and carriage.
- Enforcement of legislation and laws should be the responsibility of the local health authorities. Punitive actions could comprise on-the-spot fines, revoking of licence/permission, and severe penal action by mobile courts under Executive Magistrate and where needed, by the lower and high courts.
- The controlling authority should include the central government and local authorities assisted by the local police, health and sanitation departments, the vendors’ and consumers’ associations and the media as appropriate.

Vendors

- Types of vendors – walking; push-cart; mobile; portable or makeshift stall.
- Placement of vendors – safe and clean environment; availability of basic civic amenities; preferably in designated areas with easy access to potable water and regular garbage disposal.
- Training – vendors should receive appropriate types and levels of training in technical issues, awareness generation, hygiene and sanitation practices including foodborne illnesses, waste and water management principles, safe quality of ice and water, safe food storage.
- Support – promotion of personal hygiene; periodic and comprehensive health check-ups.
- Administration – while the chief controlling agency could vary from country to country, the key national/provincial agencies would be the Food and Drug Authority, ministries of health and agriculture and municipal authorities. Supportive agencies would be police and home affairs, health and sanitation departments.

Administration and operation

- Besides general rules, regulations and standards relating to food safety, there should be specific regulations and directives for street foods that would be different from the applicable regulations for restaurants and hotels. Similarly the general rules for water safety/hygiene/sanitation for street foods should be made simple and easily understood by vendors.
- There should be a multisectoral approach with the involvement of local municipalities and the legal machinery along with the central and provincial ministries of health, agriculture, and trade and commerce. The overall control of safe street food activities should generally be undertaken by the central/state/provincial/local health authorities, although country-specific arrangements could vary.

4.3 Standards for safe street foods

Areas

- Raw materials – procurement, storage, preparation, cooking/processing
- Cooked food items – serving, display, storage, special storage of surplus food
- Water and ice
- Food-processing equipment, cooking and serving utensils
- Garbage disposal
- Pest control
- Issuance of ID cards, checklist, certification of facility
- Medical examination and certification
- Countries may follow internationally recognized and accepted standards like the Codex Alimentarius of WHO–FAO, regional or national, on: raw food; prepared/processed foods; water for consumption and washing; ice for consumption and storage; storage of food, water and ice; personal hygiene of vendors; food packaging; garbage disposal.
- Records to be maintained would include medical records, training certificates, auditing/inspection certificates, records of self-checks if any, and identity cards, if issued.
- The implementation of a uniform Code of Practice, HACCP for street food, hygiene and sanitation, food safety management and assurance and total quality management could take place in stages.

4.4 Monitoring criteria and techniques

- Location/area: regularly by local authorities for illegal vending, improper infrastructure, environmental pollution and traffic congestion.

- Food and water: safety, quality and hygiene to be monitored by district administration/local government/public health department regularly as per standards prescribed. Corrective actions include notice, cancellation of registration and licence and/or imposition of fine by mobile or regular courts. Registration and licensing would be the responsibility of local authorities and undertaken on an annual basis.
- Parameters: personal hygiene (dress code/hair/nails/appearance/open wounds/cuts and bruises/blisters); water and food quality; random sampling for physical, chemical and microbiological testing; swabs for bacterial tests; question and answer (Q&A) sessions; awareness and training aspects for vendors.
- Frequency: frequent monitoring for identified vendors would be mandatory. Special monitoring for high-risk foods like meat and dairy products and cut fruits should be undertaken at more frequent intervals.
- Roles and responsibilities: national/provincial/district health and food authorities should play key roles in monitoring – routine monitoring half-yearly or yearly with *ad hoc* inspections for special situations and foodborne disease outbreaks.

4.5 Stakeholders

Stakeholders

- Health: Public health laboratories for recommending licensing, monitoring/evaluation, establishing standards, regulations and training; local government (infrastructure design and issuing of licence)
- Agriculture (pest/pesticide control, quality of raw food)
- Legal/justice (taking actions against those who violate public health law)
- Police (helping health department officers in monitoring processes)
- Information/media (awareness, advocacy and publicity)

- Water and sanitation sector (water quality monitoring, availability and accessibility of water, garbage disposal, personal hygiene, environmental hygiene etc.)
- Intersectoral coordination: national-level coordination committee chaired by Prime Minister/President; provincial-level coordination committee chaired by provincial chief minister; district-level coordination committee chaired by district administrator; divisional-level coordination committee chaired by divisional administrator
- National health committee may be chaired by the Secretary of Health, MoH
- Other stakeholders are vendors' and consumers' associations, relevant NGOs and political agencies.

Roles of different stakeholders

- Food sanitation information system created for surveillance
- Development of legislation and standards
- Licensing and certification of vendors
- Education of consumers and protecting consumers rights
- Regular inspection for food hygiene and sanitation
- Regular food/water sampling
- Establishing food laboratories
- Advice on corrective methods for vendors
- Prosecution of illegal actions

Controlling agencies

Food and drug authorities, ministries of agriculture, education and health, municipal authorities. Supportive agencies would be the departments dealing with police and home affairs, legal affairs, water, sanitation, economic affairs, environment, NGOs, waste management, transportation, consumer groups, private sector and the media. Academic institutions and nongovernmental agencies could be used for education, research and development of training programmes.

4.6 Training

Development of training programme should primarily be the responsibility of the Ministry of Health while actual training would be conducted by the relevant departments of the provincial and local health authorities, the police (about the legal issues) and NGOs (general aspects of food safety, safe preparation of food, food handler's hygiene, water and sanitation, safe disposal of garbage and waste).

4.7 Impact evaluation

General Indicators

- Number of food poisoning cases reported
- Proportion of food vendors with certificate
- Number of vendors trained in food safety complete with certification
- Proportion of positive chemical and/or microbiological contaminations from samples
- Number of field tests using rapid test kits/spot checks using checklist or grading criteria
- Rewards and punishment records of vendors.

Monitoring and evaluation: monthly/random/based on specific complaints.

Protocols: standard operating procedures for food laboratories up to the district level; food testing kits; manuals for food inspectors/sanitary inspectors.

Grading/good hygienic score for street food establishment: monitoring the occurrence of foodborne diseases; use of inspection checklists with grading criteria; monitoring of health status of food vendors; knowledge, attitude and practice (KAP) of vendors; improvement in the condition of facilities/premises.

4.8 Successes and constraints

Success

- Successful licensing, registration and certification of street food vendors
- Continuing cultural and economic popularity of street foods
- Reducing the level of physical, biological and chemical contamination
- Development of appropriate information, education and communication (IEC) materials on promoting safe street foods
- Establishing coordination and collaboration among partners and stakeholders
- Making optimal use of available resources and means
- Introduction of appropriate grading/scoring systems for street food vendors
- Increased customer satisfaction and reduced complaints
- Interest of national and international partners to improve street foods in countries.

Constraints

- Identification of proper locations for street foods in city areas
- Ensuring safe water and hygienic facilities
- Solid/liquid waste disposal arrangements
- Ineffective coordination among different stakeholders
- Low level of training of vendors and other staff involved in the preparation and sale of street foods
- Insufficient number of food inspectors and other categories of monitors
- Inadequate/inappropriate monitoring and assessment systems include inadequate laboratory facilities

- Limited resources to implement planned activities
- Low financial capacities of street food vendors to ensure compliance with established standards
- Low level of enforcement and punitive actions against errant food vendors
- Poor level of consumer awareness about safe street foods
- In most situations, ensuring safe street foods ranks low in overall food safety programmes
- Minimal political will and interest.

5. Field visit

The participants visited Sri Muang Market, the largest fruit and vegetable wholesale and retail market in the Ratchaburi province, located about 100 km from Bangkok. The privately operated market has been functioning since 1997. Participants were initially informed of the key aspects of this market by the administration. Participants then visited the wholesale vegetable section; wholesale farm produce section; retail section selling various food items; the food centre; and the laboratory unit.

The market had close interactions with different government agencies responsible for street foods. It also maintained close links with the farmers by providing them with technical support and the opportunity to sell their products at competitive prices. Similarly, interactions with consumers resulted in ensuring safe food free from pesticide residues at affordable prices. In very rare instances flies, green leafy vegetables wrapped in plastic bags with holes in contact with drain water on the floor and physical contaminants like wooden particles from meat chopping boards were noticed.

The market is well organized, has good infrastructure and is clean with a good garbage disposal system. In the retail food market, shops selling foods such as meat and fish have steel/ceramic tiles with good drainage facilities. The MoH food safety logo is also prominently visible.

The market administration has received the Certificate of the Agricultural Grading Quality Centre from the Ministry of Commerce. As

part of this commitment, the market administration has established pesticide testing for organochlorine and organophosphorous groups by using test kits in its laboratory. According to information from the laboratory, the level of contamination had declined from 2.75% in 2007 (total samples tested 5310) to 0.25% in 2010 (total samples tested 3664). It is to be noted that a few years ago contamination with pesticide residue was found in as much as 40% of the produce.

6. Roadmaps for ensuring safe street foods in Member countries

Participants were tasked to develop roadmaps for ensuring safe street foods in their countries. To maintain uniformity in reporting, a template with the following components was provided to each Member country: specific policy for street foods; legislation/acts such as regulations, standards and guidelines; development of IEC material such as training manual for regulator, IEC for vendors; capacity-building programmes of food safety for vendors, regulators and consumers; food and water testing facilities for biological and chemical contaminants; inspection and monitoring; any other specific points.

The country roadmaps for ensuring safe street foods are appended in Annex III. The following issues were observed with regard to them:

(1) Specific policy for street foods

Thailand and China reported that they had a specific policy for street foods while India reported that it recognized the positive role played by street vendors and that they constituted an integral and legitimate part of retail (food) trade and distribution system. All other Member countries reported that a specific policy for street foods was not available. There was unanimous agreement that strong intersectoral coordination between all concerned sectors needed to be developed urgently.

(2) Legislation/acts such as regulations, standards and guidelines

Member countries reiterated what had been presented earlier as part of country reports.

(3) **Development of IEC materials and training courses for food inspectors and vendors**

Most Member countries had developed IEC materials for street food vendors. Malaysia had a “germ-buster van” programme for IEC purposes. Most countries mentioned that within a year they would be able to deliver additional IEC materials for street food vendors. Training courses for food inspectors/regulators and street food vendors remained limited to a few Member countries (China, Democratic People’s Republic of Korea, India, Indonesia, Malaysia, Thailand and Viet Nam).

(4) **Capacity-building programmes in food safety for street food vendors, food inspectors/regulators and consumers**

Various actions were indicated by participants to be undertaken in their respective countries: pilot programmes with the help of academia, NGOs, vendors’ and consumers’ associations, trade associations and the government. Novel programmes such as “food spy” and volunteers; taking forward the movement to provincial and district levels; conducting seminars/workshops/training programmes; evolving checklists; manuals of standard operating procedures; empowerment and advocacy programmes; use of mass media for propagating communication materials such as jingles, films, brochures, pamphlets to create awareness, were mentioned.

(5) **Food-testing facilities for biological and chemical contaminants**

The use of rapid test kits was advocated by many Member countries. More emphasis on research and development to produce more test kits, improving the quality of testing, laboratory upgrading, training of laboratory staff, and evolving parameters for monitoring and establishment of laboratories at provincial levels, were the other issues identified by the participants.

(6) **Inspection and monitoring**

A standardized national-level inspection and monitoring system needs to be developed in Member countries. Effective inspection and monitoring requires improvement in the following

programme areas: increase in the number of food inspectors/regulators; training of relevant municipality officials and food inspectors/regulators in aspects of street foods; checklists to monitor activities; establishing an inspection programme based on the identification of major risks; regular data collection; information-sharing with all stakeholders including street food vendors as appropriate; and opportunities for continuous professional development.

(7) **Any other specific points**

- Strategies for advocacy, financial and technical investments, building capacities, regulations and legislation, partnerships and alliances should continually evolve while adapting to local situations.
- Member countries could consider establishing forms of grading systems based on the vendors' compliance with the food safety norms and standards and their knowledge about basic food safety and hygiene. Such grading systems could create a competitive environment among the vendors with those receiving lower grades subjected to more frequent and rigorous inspections.
- Projects to improve the safety of street foods and beverages could target two key areas: schools and surrounding areas; major public places (markets, train/bus stations) in urban areas.
- Basic knowledge of food and water safety should be part of the curricula for agriculture, veterinary sciences, food technology and catering institutions and schools.
- Enforcement practices should be introduced at a gradual pace.
- Member countries could consider developing model street food projects in urban areas, followed by their evaluation.

7. Conclusions and recommendations

Conclusions

- (1) Street foods remain an important factor in ensuring food security, especially in view of the increasing population pressure in urban and surrounding areas and recent trends in spiralling food prices all over the world.
- (2) Though many countries in both the regions are presently controlling street foods with existing general provisions of food hygiene and safety, specific regulations are needed to strengthen control of street foods, and these should be part of overall food legislation.
- (3) Appropriate plans of action involving all sectors concerned for increasing the hygiene and safety of street foods by Member countries are essential, for which support from international organizations will be needed.
- (4) In addition to control activities, Member countries of the regions need to play a facilitating role in conducting research and development, monitoring and evaluation, capacity-building, training of stakeholders, and creating awareness on the part of consumers.
- (5) Ensuring intersectoral coordination between and among stakeholders is essential.
- (6) Safety of foods and beverages sold in public places requires a multipronged approach.
- (7) Success stories of models created in some cities for safety and hygiene of street foods should be used as a model for replication. Proper documentation of the success stories will facilitate replication.
- (8) Appropriate guidelines, checklists, protocols for action, manuals and IEC materials that are available in some Member countries can be shared with other countries in the regions.
- (9) Major issues identified by the Member countries for further attention were: legislation, registration and licensing; types of vendors to be permitted; location of vendors; medical check-up of vendors; registration of foodborne illnesses and surveillance; waste management; personal health and hygiene of vendors; environmental sanitation and hygiene; water supply and quality monitoring; quality and storage of ice; quality of raw materials; enhancing KAP of vendors; and involvement of consumers.

Recommendations

(1) General

- The Code of Practice for street food vendors for Asia could consider legislations available for Africa, FAO/WHO Coordinating Committee for the Near East and Latin America, but based on models already implemented in South-East Asia. Thailand will examine the feasibility of proposing a new subject for development of a Regional Code of Practice on Street Foods at the next meeting of the Coordinating Committee for Asia.
- To develop a process of intersectoral coordination by involving all concerned sectors dealing with food safety: health, water, sanitation, police and other relevant sectors.
- To develop uniform inspection methods and protocols for street food; to also explore the possibility of rapid test methods/test kits including their validation.

(2) International organizations and partner agencies

- Regional programmes/projects should be developed for capacity-building and sharing of experiences for stakeholders at both regional and country levels. Activities like situational analysis of street food safety; pilot studies in selected countries of the regions; workshop; training (specific emphasis on regulators); development of documents such as protocols, manuals, guidelines, checklists; and IEC materials, will need to be prepared and shared among Member countries.
- Special attention should be given to street food safety activities: infrastructure development; intersectoral coordination including quality and safety of food and water along with nutrition; facilitating and developing a positive attitude among food inspectors/regulators; single-window approach for addressing issues on street foods; developing a regional database on various aspects like planning for the “Food for Cities” workshop and other similar activities.

(3) **Member countries**

Member countries must give particular attention to the following issues:

- Enact legislation and regulation for street foods
- Ensure implementation of the legislation and regulation
- Authorized vending zones/proper placement of vendors
- Ensure intersectoral coordination and involvement of all stakeholders
- Monitor and register foodborne illnesses caused by consumption of street foods
- Periodically monitor safety and quality of street foods and water being used, using all sectors concerned
- Create infrastructure for waste management, environmental sanitation and hygiene, water supply and quality monitoring
- Ensure training, awareness generation and improving KAP of vendors supported by suitable documents and IEC materials on food and water safety, while involving vendors and consumers in the process
- Enhance knowledge- and information-sharing among the authorities of all departments concerned and NGOs through training and motivation
- Consumer participation and involvement in strengthening street food and beverage safety
- Focus on risk-based approaches such as identifying high-risk populations, seasons and categories of foods and beverages
- Policy for recognition of “good practices” so as to have a facilitating approach
- Explore the possibility of traceability in street foods.

Annex 1

Programme

20 June 2011, Monday

0830 – 0900 hours	Registration
0900 – 1000 hours	Inaugural session <ul style="list-style-type: none">• Welcome address – Dr Visith Chavasit, Director, Institute of Nutrition Mahidol University (INMU)• Address/Message – Dr Hiroyuki Konuma, Assistant Director General and FAO Regional Representative for Asia & Pacific• Address – Dr Samlee Plianbangchang, Regional Director, WHO SEAR• Introduction of participants• Election of Chairpersons & Rapporteur
1030 – 1230 hours	Plenary Session I
1030 – 1045 hours	Objectives and mechanics of the consultation Dr Kunal Bagchi, WHO-SEARO
1045 – 1115 hours	Overview and importance of safety of street foods in Asia. Ms Shashi Sareen, FAO RAP
1115 – 1200 hours	Past and present status of safe Street Foods in Asian Countries. Dr Indira Chakravarty, WHO-SEARO Discussion
1200 – 1230 hours	Role of Consumer Organization on Street Food Safety Ms Saree Ongsomwang, President of Foundation of Consumers
1330 – 1530 hours	Plenary Session II Country Experiences in Street Food Management
1330 – 1340 hours	Bangladesh
1340 – 1350 hours	Bhutan
1350 – 1400 hours	DPR Korea

1400 – 1410 hours	Laos PDR
1410 – 1420 hours	India
1420 – 1430 hours	Indonesia
1430 – 1440 hours	Maldives
1440 – 1450 hours	Myanmar
1450 – 1500 hours	Nepal
1520 – 1630 hours	Plenary Session III Country Experiences in Street Food Management
1520 – 1530 hours	Singapore
1530 – 1540 hours	Sri Lanka
1540 – 1550 hours	Thailand
1550 – 1600 hours	Timor-Leste
1600 – 1610 hours	Viet Nam
1610 – 1630 hours	Discussion and wrap-up
1800 hours - onwards	Social Activities

21 June 2011, Tuesday

0900 – 1000 hours	Model Street Food Vendor Discussion
1015 – 1230 hours	Group Work I Definition, legislation, standard, monitoring criteria and techniques, stakeholders, impact evaluation, successes and constraints
1330 – 1515 hours	Group Work (contd.)
1530 – 1630 hours	Presentations of Group Work I
1630 – 1730 hours	Group Work II Development of a roadmap for safety of street foods in the Region
1800 hours	Social activities

22 June 2011, Wednesday

Field Visit

0600 hours	Departure from Asia Hotel
0900 – 1430 hours	Trip to Ratchaburi Province (Fourth Regional Health Promotion Centre and Talat Srimuang) – visit a successful street food hygiene and safety programme
1430 – 1530 hours	Return to Asia Hotel
1630 hours	Departure for Siamniramit
1800 – 2130 hours	SIAMNIRAMIT

23 June 2011, Thursday

0900 – 1130 hours	Group Work II (contd.) Development of a roadmap for safety of street foods in the Region <i>[Refreshments will be served during working session]</i>
1130 – 1230 hours	Presentation of Group Work II
1330 – 1430 hours	Conclusions and recommendations
1430 – 1500 hours	Closing session

Annex 2

List of participants

Bangladesh

Mr Abu Kausar Chowdhury
Assistant Private Secretary to
Hon'ble State Minister
Ministry of Health & Family Welfare
Dhaka
Bangladesh
Tel: +880-2-7168008
Fax: +880-2-9559216
E-mail: psminister@mohfw.gov.bd

Mr Mahammad Al-Amin
Senior Assistant Commissioner
Deputy Commissioner's Office
Dhaka, Bangladesh
Mobile: +880-1711395494
E-mail: maaminrafi@gmail.com

Mr Md. Mashihur Rahman
Sanitary Inspector
Hazrat Shah Jalal International Airport
Dhaka, Bangladesh
Mobile: +880-1712247798
E-mail: mashihur@yahoo.com

Dr Nurjahan Begum
Bactrologist
IPH, Mohakhali
Dhaka, Bangladesh
Tel: +880-2-9882443
Mobile : +880-1815707647
Fax: Nil
E-mail: zia@icddr.org
arezwan@grameenphone.com

Bhutan

Ms Ugyen Zangmo
Program Officer
Nutrition Program
Department of Pubic Health
Thimphu
Tel: 322602/ 17934647
E-mail: ugenza@health.gov.bt

Mr Jambay Dorji
Assistant Planning Officer
(Focal for Food Section)
Ministry of Agriculture and Forests
Bhutan Agriculture and Food Regulatory
Authority (BAFRA)
Thimphu
E-mail: jamsdor77@gmail.com
Tel: 02 327031/17618686

Mr Karna Bahadur Tamang
Regulatory & Quarantine Inspector
Mongar
Tel: 02327031
Fax: 02327032
E-mail: Kaybeetamang@yahoo.com

Mr Pema Gyeltshen
Senior Lab Technician
Public health Laboratory
Department of Public health
Thimphu
Tel: 323317/ 77607689
Fax: 332464
E-mail: pema555@yahoo.com

Cambodia

Mr. Hoksrun Aing
Chief of Food Safety Bureau
Department of Drug and Food
Ministry of Health
Tel: 855 85 538 066
Fax/Phone: 855 23 722 150
E-mail: hoksrun02@yahoo.com

China

Ms Liu Yichen
State Federal Drug Administration
26 Xuanwumen Xidajie
Beijing
Tel: 008601088330733
Mobile: 0086013488885094
Fax: 0086-10-88372194
E-mail: lyc620@163.com

DPR Korea

Dr Tok Su Ryu
National Program Manager (Food Safety)
Ministry of Public Health, Pyongyang

Dr Chang Il Kim
Section Chief, Food Safety
Central Anti-epidemic and Hygienic Station
Pyongyang

Dr Guk Yong Sok
NPO (Interpreter)
Office of the WHO Representative
Munsudong, Pyongyang
Tel: (850-2)381-7913, 381-7914
Fax: (850-2)381-7916
E-mail: guks@searo.who.int

India

Dr Jitendra P. Dongare
MO
Food Safety and Standards Authority of India
(FSSAI)
FDA Bhawan, Kotla Road
New Delhi
Tel: 011-23237433
Fax: 011-23220991
Mobile: 9873352606
E-mail: jpdongare@fssai.gov.in
drjitendrapd@yahoo.com

Dr P.K. Sharma
Municipal Officer Health (MOH)
NDMC, Room No. 8007
8th Floor, Palika Kendra, Sansad Marg
New Delhi-110 001
Tel: 011-23742752
Mobile: 9810077166
E-mail: pksharma_ndmc@indiatimes.com

Dr Mogili Manohar
Assistant Medical Officer
Office of (Health & Sanitation) Municipal
Complex
Tank Bund Liberty Road
Hyderabad, (A.P.)
Tel: 040-23222160
Mobile: 09000601032
E-mail: amoh_circle18@ghmc.gov.in

Indonesia

Drs Bosar Pardede (Mr)
Apt. M. Si (Head of Sub-directorate of
Ready to Eat Food
Home Industry Extension
National Agency for Drug and Food Control
(Badan Pom)
Jakarta
Tel: 021-42875738
Fax: 021-42878701
Mobile: 081385278834
E-mail: bosar.pardede@yahoo.com

Mrs Endang Widyastuti
SKM, M.Epid
(Staff of Subdirector of Food Sanitation)
Directorate of Environmental Health
Ministry of Health
Jakarta
Tel: +62214226218
Fax: :+62214226218
Mobile: +628161639257
E-mail: setaqo@yahoo.com
ewid@indosat.blackberry.com

Mr Adhi Dharmawan Tato
SKM, MPH
(Staff of Center for Health Promotion)
Ministry of Health
Jakarta
Tel: +62215203873
Fax: +62215203873
Mobile: +6281310462707
E-mail: daengtato@yahoo.com

Dr Hj. Merry Yuliesday
MARS,
Head of Municipality City Health Office
Jln. Soekarno –Hatta No. 175
Payakumbuh Municipality
Tel: (+62 752) 796688
Fax: +62752796688
Mobile: +62 8126608865
E-mail: merry_yuliesday@yahoo.com
Henry_waluyo@yahoo.com

Mrs Teti Rosniawati
Staff, Sub Directorate of Ready to
Eat an Home Industry
Directorate of Food Safety Surveillance
and Extension
Jl. Percertakan Negara No.23
Jakarta 10560
E-mail: tety_aida@yahoo.co.id

Lao People's Democratic Republic

Mrs Sivilay Naphayvong
Head of Food Control Division
Food and Drug Department
Ministry of Health
Vientiane
Tel: 856 21 214014
Fax: 856 21 214014
E-mail: sivilaynpv@gmail.com

Maldives

Mr Mohamed Abdul Kareem
Member
Male City Council
Tel: 7777730;
Fax: 3313022
E-mail: rukuma7777730@gmail.com

Ms Sajidha Mohamed
Scientific Officer
Maldives Food and Drug Authority
Tel no: 3343538 / 7977011
Fax: 3304570
E-mail: sajidha.mohamed@gmail.com

Mr Ahmed Migdad
Senior Economic Affairs Officer,
Ministry of Economic and Development.
Phone Number: 7558138
E-mail: ahmed.migddhad@trade.gov.mv

Atheera Abdullah
Public Health Program Asst,
Maldives Food and Drug Authority
Tel: 7502424,
E-mail: ath333@live.com

Malaysia

Mr Mohd Khairuddin Mohd Talib
Deputy Director
Food Safety and Quality
Kedah State Health Department
Ministry of Health
Tel: 604- 7746085
Fax: 604-7322959
E-mail: mkhairuddin@kdh.moh.gov.my

Myanmar

Dr Zin Zin Nwe (Mrs)
Assistant Director
Food and Drug Administration
Department of Health
Naypyitaw
Tel: +9567431136
Fax: +9567431134
E-mail: dr.zinzinnwe@gmail.com

Dr Tun Zaw (Mr)
Assistant Director
Food and Drug Administration
Mandalay
Tel: +9596500285
Fax: +9567431134
Mobile: +9592028121
E-mail: tunzawdr@gmail.com
tunzawdr@yahoo.com

Dr Sabei Htet Htoo (Mrs)
Food Control Officer
Food and Drug Administration
Department of Health
Naypyitaw
Tel: +9567431136
Fax: +9567431134
E-mail: sabaihtet.htoo@gmail.com
drmyintmyintfda@gmail.com
ihdmoh@mptmail.net.mm

Dr Hla Myint (Mr)
Regional Health Director
Regional Health Department
Yangon
Tel: 951544279
Fax: 951544279
Mobile: 9595150812
E-mail: sandakyawin@gmail.com

Nepal

Mr Prakash Bahadur Raghubanshi
Senior Divisional Engineer
Department of Urban Development
& Building Construction
Ministry of Physical Planning & Works
The Government of Nepal
Babarmahal, Kathmandu
Tel: 9851013364
Fax: (01) 4262439
E-mail: prakashraghubanshi@yahoo.com

Mr Mohan Krishna Maharjan
Senior Food Research Officer
Department of Food Technology and
Quality Control
Ministry of Agriculture and Co-operative
Kathmandu
Tel: +977 1 4262369
E-mail: mohan-km@hotmail.com

Ms Manju Maskey
Senior Health Assistant
Kathmandu Metropolitan
Kathmandu
Tel: +977 1 4263484

Mr Bishnu Pokhrel
Nagrik daily
Reporter
Tel: 9841 158378
E-mail: bppbiratnagar@gmail.com

Mr Prem Lal Maharjan
Chairperson
National Consumers Forum
Kathmandu
Tel: 9851041032

Philippines

Mr Rolando Ilaya Santiago
Environmental and Sanitary Engineer
Food Safety Program Coordinator
Environmental Health Office
Department of Health
E-mail: roilayasantiago@yahoo.com

Sri Lanka

Mr M P Gunawardane
Principal Public Health Inspector
Ministry of Health
Colombo
Telfax: +94112665329
Mobile: +94-715315499
E-mail: mpatabendige_gune@yahoo.com

Dr Prasad K Wijewickrama
Regional Director of Health Services
RDHS Office
Galle
Tel: 00940912234170
Fax: 00940912241080
E-mail: rdofficegalle@yahoo.com

Mr H Thilakarathne
Assistant Director
Food Unit
Tel: +94112368813; 2665329
Mobile: +94779158420;
Fax: +94112368813; 2665329
E-mail: tilak351@yahoo.com

Dr M S Ibralebbe
Regional Director of Health Services
RDHS Office
Kalmunai
Tel: 0094672222710
Fax: 0094672222711
E-mail: rdhskalm@gmail.com

Thailand

Mrs Napapan Nanthapong
Public Health Technical Officer
Senior Professional Level
Bureau of Food and Water Sanitation
Department of Health,
Ministry of Public Health
Nonthaburi
Tel: +6625904177
Fax: +6625904188
E-mail: napapan.n@anamai.mail.go.th

Ms Ungcana Konggun
Public Health Technical Officer,
Professional Level
Bureau of Food and Water Sanitation
Department of Health
Ministry of Public Health
Nonthaburi
Tel: +6625904604
Fax: +6625904188
E-mail: ungcana.k@anamai.mail.go.th

Mr Sittiwee Vannaprueg
Chief, Public Health Section
Department of Local Administration
Ministry of Interior
Nonthaburi
Tel: +6622419000 ext. 4132
Fax: +6622419000 ext. 4103
E-mail: sitt718@hotmail.com
sitt718@yahoo.com

Dr Wantanee Wattana
Deputy Director - General,
Department of Health,
Ministry of Public Health Bangkok
Metropolitan Administration (BMA),
Bangkok City Hall 2, Mitmaitree Road,
Dindang Bangkok, 10400
Tel: +66-2-2458435
Fax: +66-2-2458435
E-mail: DrWWattana117@gmail.com
ddjj117@hotmail.com

Timor-Leste

Mrs Sigia Osvaldinha Patrocínio
Safety Food Unit
Environmental Health Department
Dilli
Mobile: +6707255985
E-mail: Tachiva.Patrocínio@gmail.com

Mr Francisco de Oliveira
Health Surveillance Cabinet
Ministry of Health
Dilli
Tel: +6707250669
E-mail: aiveira.francisco27@yahoo.com

Viet Nam

Dr. Lam Quoc Hung
Head of Food Borne Control Division
Vietnam Food Administration, (VFA)
Ministry of Health
138A Giang vo Str. Badinh Dist.
Hanoi
Tel: +8447366440
Fax: +8448463739
hungdichte@yahoo.com

Temporary Advisers

Prof. Indira Chakravarty
Member
Food Safety and Standards Authority of India
Ministry of Health and Family Welfare
Government of India
99/5/4, Ballygunge Place
Kolkata 700 019, India
Tel: +91-33-2440-8845
Telfax: +91-33-2460-4398
Mobile: +91-9830263324
E-mail: indiracal@hotmail.com

Dr Ramesh V. Bhat
Founder,
Centre for Science, Society & Culture
Secretary, Regional Nutrition Societies
M 11, Kakateeyanagar
Habshiguda
Hyderabad – 500 007, India
Tel: +91-40-27173754; +91-0-9441065981
E-mail: rameshbhat@yahoo.com,
rameshbhat44@yahoo.com

Dr Mini Sheth
Department of Foods and Nutrition
Faculty of Family and Community Science
The M.S. University of Baroda
Vadodara-390002.
Tel: 0265 2351268@
Mobile: 9879359229 (M)
E-mail: mkss7@hotmail.com

Prof. Dedi Fardiaz
Professor in Food Science
Department of Food Science and
Technology/SEAFast Center
Bogor Agricultural University
Kampus IPB Darmaga
Bogor, Indonesia
Tel: +622518621237
Fax: +622518629903
Mobile: +62811111048
E-mail: dedi_fardiaz@yahoo.com.sg

Prof. Songsak Sriajujata
Emeritus Professor-Food Safety
Institute of Nutrition, Mahidol University
(INMU)
125 Soi Saisin, Prachachuen Rd.,
Vongsawang, Bangsue,
Bangkok 10800, Thailand
Tel: +66 2585 2550
Fax: +66 2910 1819,
E-mail: rassn@mahidol.ac.th

Dr Thongchai Chalermchaikit
GFN (Global Foodborne Infections Network,
formerly WHO-Global Salm Surv):
South-East Asia Region
Faculty of Veterinary Science
Chulalongkorn University
Henri-dunant Rd., Pathumwon
Bangkok 10330, Thailand
Tel: +662 2189586; +662 2189671
Fax: +662 2189587
E-mail: thongchai.c@chula.ac.th

UN Agencies

Food and Agricultural Organization of the United Nations

Ms Shashi Sareen
Senior Food Safety and Nutrition Officer
FAO Regional Office for Asia and the Pacific
39 Phra Atit Road, Bangkok 10200
Thailand
Tel: 66-2-697-4143
Fax: 66-2-697-4445
E-mail: Shashi.Sareen@fao.org

Observers

Dr Chonlatit Urairoekun
Director
Department of Health,
Ministry of Public Health
Health Promotion Center Region 4 (HPC4)
429 Srisuriyawong Rd, Mueng,
Ratchaburi, 70000, Thailand
Tel: +66-32-310-368-71
Fax: +66-32-323-311
E-mail: chonlatit_u@yahoo.com

Mrs Patcharee Kaewkanoke
Department of Health
Ministry of Public Health
Bangkok Metropolitan Administration (BMA),
Tel: +66-2-6409981-2
Fax: +66-2- 6409981 #5
E-mail:pat.2504@hotmail.com

Miss Sukanya Tongkleang
Department of Health,
Ministry of Public Health
Bangkok Metropolitan Administration (BMA),
Tel: +66-2-6409981-2
Fax: +66-2- 6409981 #5
E-mail:somjeentk@yahoo.com
sukanyatk@hotmail.com

Mr Chaturong Ponglamjiak
City Law Enforcement Department
1 Thesabal Sai 1 Rd, Wat Kanlaya
Thonburi, Bangkok, 10600, Thailand
Tel: 66-2- 465-0532
Fax: 66-2- 465-0512
E-mail: chturonp@bangkok.go.th
chturonp@yahoo.com

Ms Saree Aongsomwang
Secretary - General
Foundation for Consumers
4/2 Soi Wattanyothin,
ThanonPhayathai, Ratchathewi,
Bangkok, 10400, Thailand
Tel: 66-2-248-3734-7
Fax: 66-2-248-3733
E-mail: saree@consumerthai.org

WHO-Secretariat

Dr Kunal Bagchi
Regional Adviser
Nutrition and Food Safety (NFS)
World Health Organization
Regional Office for South-East Asia
New Delhi, India
Tel: (91-11)-23309313 (Direct)
(91-11)-23370804 (Extn.26313)
Fax: (91-11)-23378510; 23370197
E-mail: bagchik@searo.who.int

Ms Ratana Watanapaisantrakul
TIP (Nutrition and Food Safety)
World Health Organization
Regional Office for South-East Asia
New Delhi, India
Tel: (91-11)-23309640 (Direct)
(91-11)-23370804 (Extn.26640)
Fax: (91-11)-23378510, (91-11)-23370197
E-mail: watanapaisantrakul@searo.who.int

Mr Sharad Adhikary
Environmental Health Adviser
WHO, Jakarta, Indonesia
Tel: +62 21 520 4349
Fax: +62 21 5201164
Mobile: +62 812 106 4879
E-mail: adhikarys@searo.who.int
sharadpaa@gmail.com

Mr Chawalit Tantinitikul
NPO (CDS)
Office of WHO Representative to Thailand,
Building 3, 4th Floor
Office of Permanent Secretary
Ministry of Public Health
Tiwanon Road,
Nonthaburi, 11000 Thailand
Tel: +662 590 1506;
Fax: +662 591 8199
E-mail: Chawalit@searo.who.int

Ms Santosh Katyal
Sr. Administrative Secretary
Nutrition and Food Safety (NFS)
World Health Organization
Regional Office for South-East Asia
New Delhi, India
Tel: (91-11)-23309312 (Direct)
(91-11)-23370804 (Extn.26312)
Fax: (91-11)-23378510, (91-11)-23370197
E-mail: santoshk@searo.who.int

**Institute Of Nutrition, Mahidol University
(INMU), Thailand**

Dr Visith Chavasit
Director
Institute of Nutrition,
Mahidol University (INMU)
Phutthamonthon 4 Rd., Salaya,
Phutthamonthon,
Nakhon Pathom 73170
Tel: 66-2-441-9740, 66-2-800-2380
ext 290, 208
Fax: 66-2-441-9344
E-mail: nuvca@mahidol.ac.th

Dr Anadi Nitithamyong
Deputy Director for Education and
Special Affairs
Institute of Nutrition
Mahidol University (INMU)
Phutthamonthon 4 Rd., Salaya,
Phutthamonthon,
Nakhon Pathom 73170
Tel: 66-2-800-2380 ext 416
Fax: 66-2-441-9344
E-mail: nudnt@mahidol.ac.th

Mrs Thananyapond Arayanimitsakul
International Relations Officer
Institute of Nutrition
Mahidol University (INMU)
Phutthamonthon 4 Rd., Salaya,
Phutthamonthon
Nakhon Pathom 73170
Tel: 66-2-800-2380 ext 301
Fax: 66-2-441-9344
E-mail: nutar@mahidol.ac.th

Mr Pruet Satusap (MSc student)
Institute of Nutrition
Mahidol University (INMU)
Phutthamonthon 4 Rd., Salaya,
Phutthamonthon,
Nakhon Pathom 73170
Tel: 66-2-800-2380
Fax: 66-2-441-9344
E-mail: prute_s@hotmail.com

Annex 3

Roadmaps for safety of street foods

Bhutan

	Prevailing (Y/N)	Action plan for 3 years		
		1st year	2nd year	3rd year
Specific policy for street foods	No	Development of strategy and plan of action for next five years		
Legislation/Act	Food Act 2005			
1. Regulation 2. Standard 3. Guidelines	1. Food rules and regulations 2007 2. Minimum standard on street food 3. Minimum standard on operation of street food	Maintain the same rules and regulations		
Development of IEC material				
1. Training Manual for Regulators 2. IEC for vendors	1. No Training manual developed for regulators 2. Posters on Dos and Don'ts developed and distributed to all districts	1. Development of IEC materials for vendors and general population on safe street food (posters/brochures/pamphlets/radio jingles/video clips/animation)	1. Development of IEC materials for vendors and general population on safe street food (posters/brochures/pamphlets/radio jingles/video clips/animation)	
Capacity building programme on food safety 1. Vendors 2. Regulators 3. Consumers	1. Food handlers training: as and when required 2. Regulators: annual refresher course 3. Consumers: No training	1. Study tour for five relevant officials for study tour to BMA, Thailand		

	Prevailing (Y/N)	Action plan for 3 years		
		1st year	2nd year	3rd year
Food testing facilities 1. Biological 2. Chemical	Facilities are there, but no human capacity	1. Supplies of laboratory reagent for food microbiology and chemical testing 2. Rapid testkits for food testing 3. Training of BAFRA/MoH laboratory officers on food microbiology and chemical testing (2 laboratory officials)	1. Training of BAFRA/MoH laboratory officers on food microbiology and chemical testing 2. laboratory officials)	1. Training of BAFRA/MoH lab officers on food microbiology and chemical testing 2. laboratory officials)
Inspection and monitoring	Checklist in place			
Any other country-specific action points prevailing or proposed	Proposed for TA from WHO to strengthen the PHL and NFTL in July 2011	Follow-up on the recommendation proposed by the TA		

Maldives

Action Points	Prevailing	Action Plan for 3yrs		
		1st Year	2nd Year	3rd Year
Specific Policy for street Foods	No,	Committee formation		
Legislation/Act	No, But- Draft food Act (need to include street foods in the Act)	Inclusion of street food in the food Act		Implementation
1. Regulations 2. Standards 3. Guidelines	There are no specific regulations. Safety is assured by a general regulation on food establishment. Following the codex standards (food hygiene, food labelling etc.)		Development of regulations and standards	Continuation And implementation
Development of IEC Material 1. Training manual for regulators 2. IEC for vendors	1. No 2. Yes (more needs to be developed according to food handlers' need)		Development of training manual	Continuation
Capacity building programmes food safety 1. Vendors 2. Regulators 3. Consumers	1. Yes- (to some extent) 2. Yes- (to some extent) 3. Yes- (to some extent)	Workshops/seminars on safe street foods	Mass media campaigns	Continuation (on regulations standards and consumer rights)

Action Points	Prevailing	Action Plan for 3yrs		
		1st Year	2nd Year	3rd Year
Food Testing Facilities 1. Biological 2. Chemical	1. Yes (TVC, <i>E.Coli</i> , <i>E. coli</i> o157, <i>Staph. aureus</i> , <i>Cl. Botulinum</i> , <i>Salmonella</i> , <i>listeria</i> etc (for both food and water)) 2. Yes (Histamine in fish, Aflatoxin) <ul style="list-style-type: none"> – Heavy metals such as mercury, lead and cadmium in water, other chemical tests such as nitrates, chloride, free chlorine, ammonia, Hydrogen sulphide etc in water. – Pesticides and food additive tests need to be developed. (MFDA lab. Is accredited to ISO 17025)	Strengthening of the existing tests with financial and technical assistance from international organizations and the government	Development of new tests	Implementation
Inspection and Monitoring	Yes	Revision of checklist	Needs to be strengthened at the atoll level	continuation

Myanmar

Action Points	Prevailing Y/N	Action Plan for 3 Years		
		1st Year	2nd Year	3rd Year
Specific policy for street foods	No	To propose MOH to develop policy in coordination with CDCs, Dept. Agriculture, Livestock and fisheries	To formulate policy	Implementation
Legislation/ Act	Existing <ul style="list-style-type: none"> - National Food Law (1997) - The city of Rangoon Municipal Act (1922) and The City Development Committee by-law - Development Committees Law (April,1993) 			
1. Regulations 2. Standards 3. Guidelines	1. No specific regulation 2. No specific standard 3. Yes	Formulation of Regulation/ Standards/ guidelines for street food		
Development of IEC material 1. Training manual for regulators 2. IEC for vendors	1.Yes 2. Yes	Update training manual Conducting training Development of IEC materials/ handbooks Radio/ TV talk	do	Impact assessment of training KAP assessment
Capacity building programmes on food safety 1. Vendors 2. Regulators 3. Consumers	Yes Yes Yes	1. Training programme 2. Recruitment programme of inspectors 3. Encourage to organize consumer association		

Action Points	Prevailing Y/N	Action Plan for 3 Years		
		1st Year	2nd Year	3rd Year
Food-testing facilities 1. Biological 2. Chemical	Yes	Upgrade existing laboratory capacity and establish laboratory at provincial level	do	do
Inspection and monitoring	Yes	To develop standardization for inspection and monitoring	Implementation and evaluation	Implementation and evaluation
Any other country-specific action points prevailing or proposed	To propose the safety street food project to WHO and seek other International assistance			

Nepal

Action Points	Prevailing (Yes/No)	Action Plan for 3 Years		
		I Year	II Year	III Year
A. Specific policy for street foods	No	<ul style="list-style-type: none"> Finalization of draft food safety policy emphasizing street food safety policy plan, strategy and programmes 	<ul style="list-style-type: none"> Approval of draft food safety policy and consultation and dissemination on its effective implementation including identification of prerequisite needs 	<ul style="list-style-type: none"> Development and implementation of programs and activities on safe street foods including initiative some of the pilot projects
B. Legislation/Act				
1. Regulations	Yes	<ul style="list-style-type: none"> Update and amend the Food Act and regulations to address street food safety 	<ul style="list-style-type: none"> Approval of food act and regulation 	<ul style="list-style-type: none"> Implementation of regulation & enforcement in line with pilot implementation as above
2. Standards	Yes	<ul style="list-style-type: none"> Inclusion of street food vending standards/ norms into existing food standards/norms 	<ul style="list-style-type: none"> Endorsement of standards / norms in line with enacted food act, regulation and policy 	<ul style="list-style-type: none"> Implementation of standards/ norms in line with pilot implementation as above
3. Guidelines	No	<ul style="list-style-type: none"> Integration and compilation of existing voluntary guidelines pertaining to street food vending issues to develop a national guideline and disseminate it for stakeholders consensus 	<ul style="list-style-type: none"> Implementation of guidelines 	<ul style="list-style-type: none"> Periodic monitoring and evaluation
C. Development of IEC materials				
1. Training Manual for Regulators	No	<ul style="list-style-type: none"> Development of ToT/ training manuals for food safety authority on: <ul style="list-style-type: none"> – legal provisions – requirement of street food vendors – Safety aspects – inspection & monitoring 	<ul style="list-style-type: none"> Conduction of TOT/ training for food inspectors/ other personnel 	<ul style="list-style-type: none"> Periodic ToT/ training

Action Points	Prevailing (Yes/No)	Action Plan for 3 Years		
		I Year	II Year	III Year
2. IEC for vendors	No	<ul style="list-style-type: none"> Development of IEC like Radio jingles, poster, Pamphlets, TV spot 	<ul style="list-style-type: none"> Dissemination of IEC material to all concerned stakeholders 	<ul style="list-style-type: none"> Ongoing
D. Capacity Building Programs for food safety				
1. Vendors	No	<ul style="list-style-type: none"> Identification and classification of street food pockets and associated vendors Collection of data of vendors 	<ul style="list-style-type: none"> Registration, awareness and training for street food vendors 	<ul style="list-style-type: none"> On going
2. Regulators	Yes	<ul style="list-style-type: none"> Sensitization workshops at different levels on street food safety 	<ul style="list-style-type: none"> Networking and training at national level 	<ul style="list-style-type: none"> Networking and training at regional level
3. Consumers	Yes	<ul style="list-style-type: none"> Sensitization of issues of safety of street food 	<ul style="list-style-type: none"> Training consumer groups at national level Mass communication via different mass media: Radio, FM, TV, Newspapers 	<ul style="list-style-type: none"> On going
E. Food Testing Facilities				
1. Biological	Yes	<ul style="list-style-type: none"> Upgrade of facilities of food labs Identification effective and efficient test kits (Test kits using in Thailand) 	<ul style="list-style-type: none"> Training programs for lab technical personnel 	<ul style="list-style-type: none"> Facilitate with sophisticated equipment in food labs
2. Chemical	Yes	<ul style="list-style-type: none"> Upgrade of facilities of food labs Identification effective and efficient test kits (Test kits using in Thailand) 	<ul style="list-style-type: none"> Training programs for lab technical personnel 	<ul style="list-style-type: none"> Facilitate with sophisticated equipment in food labs
F. Inspection & Monitoring	Yes	<ul style="list-style-type: none"> Formulation of monitoring and evaluation framework including guidelines and formats 	<ul style="list-style-type: none"> Monitoring and evaluation on street food safety 	<ul style="list-style-type: none"> Impact assessment

Action Points	Prevailing (Yes/No)	Action Plan for 3 Years		
		I Year	II Year	III Year
G. Specific Action Points Prevailing or proposed	Yes	<ul style="list-style-type: none"> • Situation analysis on the street food vending • Identification and delineation of street food vending areas (city planning) • Strengthening collaboration among agencies including Codex for technical and financial supports 	<ul style="list-style-type: none"> • Consultative meetings • Participation in Codex meetings 	<ul style="list-style-type: none"> • Strengthening of both national and local relevant agencies to take roles and responsibility for street food safety

Thailand

Action Points	Prevailing Y/N	Action Plan for 3 Years		
		1st Year	2nd Year	3rd Year
Specific Policy for street foods	Y	←	Distribute Safe Street Food Local Policy	→
Legislation/ Act	Y (Public Health Act, B.E 2535) and Public cleansing and orderliness Act B.E.2535(1992)			
1. Regulations 2. Standards 3. Guidelines	Y Y Y	←	Review & Rearrange Std Every 3-5 yrs.	→
Development of IEC material 1. Training Manual for Regulators 2. IEC for vendors	Y Y (Develop more & advance IEC)	<ul style="list-style-type: none"> -Extend to Local Gov. -Pilot Study 	Extend to Local Gov. Extend to Local Gov. (range from sizes) + M&E	Extend to Local Gov. SUM UP
Capacity Building Programmes food safety 1. Vendors 2. Regulators 3. Consumers	Y Y N	<ul style="list-style-type: none"> • Networking Vendors (Party/Association) • Zoning • PR • Networking (volunteer, food spy) 	→	→
Food Testing Facilities 1. Biological 2. Chemical	Y Y	R&D (More types of Test kit)	Quantitatives & Qualitative Food Testing Facilities	
Inspection & Monitoring	Y	Training local officer in lab skill	→	→
Any other country specific action points prevailing or proposed	Focus on personnel : Foodhandlers (KAP for Food Sanitation) : Officers (KAP for Regulate & Control) : Consumers (Perception & Awareness)			

Timor-Leste

Action point	Prevailing Y/N	Action plan for 3 years		
		1st year	2nd year	3rd year
Specific policy for street foods	No	Develop specific policy for street foods	Implementation	
Legislation/act	Yes/Decree law 14/1-12-2005 Sanitary Surveillance Authority	Implementation		
1. Regulations	No	Develop policy for street foods	Implementation	
2. Standards	Yes/work sheep (monitoring Form)	Review and develop standards		
3. Guideline	No	Develop guidelines for street foods		
Development of IEC material :			Implementation	
1. Training manual for Regulator	No	Develop training manual for regulator		
2. IEC for vendor	Yes/ 5 keys "How to Prepare Safe food"	Review and Develop IEC material specific for street foods		
Capacity building programmes food safety :			Implementation	
1. Vendor	Yes/training for manager hotel/restaurant	<ul style="list-style-type: none"> ➤ Review, develop and build capacity for vendors ➤ Develop capacity-building programme for regulator and consumer 		
2. Regulator	No			
3. Consumer	No			
Food testing facilities	No/Lab.no yet established	Establish food testing facility	Implementation specific area	
1. Biological				
2. Chemical				
Inspection & Monitoring	Yes/Monitoring form-Checklist	Review and develop	Monitoring for hotel/restaurant	Monitoring for vendor street
Specific action proposed	1. Capacity building programme in food safety of street food for regulator and vendors 2. Pilot project for monitoring activities 3. Support technical assistants and arrange funding from WHO			

Cambodia

Action Point	Prevailing Y/N	Action Plan for 3 years		
		1st Year (2012)	2nd Year (2013)	3rd Year (2014)
Specific Policy for Street Foods	N	Develop specific policy to meet specific requirements for street foods.	Develop a table of requirements if needed	
Legislation/Act	N (Drafting the Prakas for Street Food and to be finalized at the end of 2011).	Workshop on Dissemination of the Prakas to all concerned levels of MoH and start to implement after 3 months.	Develop Circular/requirement if needed	
1. Regulation 2. Standards 3. Guide lines	N N N	Based on the Prakas: <ul style="list-style-type: none"> • Develop Standards • Develop Guidelines • Develop the Requirement 	Continue the activities of Year I and develop the new requirement if needed.	Continue the activities Year II
Development of IEC Manual: 1. Training regulators 2. IEC for vendors	N Y	<ol style="list-style-type: none"> 1. Develop IEC Manuals and Materials for regulators/vendors 2. Workshop: how to approach the IEC manual to Regulators 3. Workshop: how to approach IEC Materials to vendors 4. Use Mass Media. 	<ul style="list-style-type: none"> • Observe the distribution and the outcomes of IEC materials • re publish the manual and New IEC for vendors 	Continue the activities Year II

Action Point	Prevailing Y/N	Action Plan for 3 years		
		1st Year (2012)	2nd Year (2013)	3rd Year (2014)
Capacity-building Programme Food Safety: 1. Regulators 2. Vendors 3. Consumers	Y (programme for canteen) Y (programme for canteen) N	<ul style="list-style-type: none"> • Training : How to implement the Prakas and criteria of checklist • Strengthening of food sanitation and inspection at national and provincial levels of MoH • Workshop and Training: Promote awareness on food hygiene and safe food, especially street food, in pilot zones. 	<ul style="list-style-type: none"> • Refreshment training: strengthening of food sanitation and inspection at national and provincial levels of MoH • Refreshment training on safe street food in the pilot zones. • Workshop and Training: Promote Awareness on food hygiene and safe street food in various provinces. 	Continue Activities throughout the country
Food Testing Facilities: 1. Biological 2. Chemical	N N	Need food testing facilities for microbiological and chemical hazards.	Continue activities: Year I	Continue Activities: Year II
Inspection and monitoring	N	<ul style="list-style-type: none"> • Every 3 months per year in pilot zones. • Strengthening the inspection 	<ul style="list-style-type: none"> • Continue Activities (Year I) in various provinces. • Award the Certificate to street food stall that comply with the Prakas/Requirement 	Continue activities II throughout the country
Any other country-specific action points prevailing or proposed	N	<ul style="list-style-type: none"> • Request for assistance from FAO/WHO • Raise proposal for FAO/WHO 		

China

Action points	Prevailing Y/N	Action plan for 3 years		
		1st year	2nd year	3rd year
Specific policy for street foods	Y	<p>In China, the Food Safety Law stipulates that food vendors who engage in food production and trading activities shall comply with the food safety requirements of the law suitable for their production or trading scale and conditions, and ensure that the food being produced or traded is clean, non-toxic and harmless. And all foods shall follow the mandatory food safety standards. The relevant authorities shall strengthen the supervision and management over these individuals. Specifying provisions shall be developed under the law by the Standing Committees of the People's Congress at provincial levels. In addition, the law encourages food vendors to trade in fixed locations, such as centralized markets and shops. And because of the law, there is the phase-regulation approach in China, and regulations for street food and action plan are prescribed by each province and agency.</p>		
Legislation / Act	The Food Safety Law, 2009			
1. regulation 2. standards 3. guidelines	Y			
Development of IEC material 1. Training manual for regulators 2. IEC for vendors	Y			
Capacity-building programmes food safety 1. vendors 2. regulators 3. consumers	Y			
Food- testing facilities 1. biological 2. chemical	Y			
Inspection and monitoring	Y			
Any other country specific action points prevailing or proposed	<p>Aiming at the prominent problem of food safety area, the Chinese government has issued a large number of policies to reinforce the supervision of food safety, and have carried out a series of special moves for food safety. All these have made remarkable achievement.</p> <p>In the supervision, we adhere to the principles of whole-process supervision, classified supervision, scientific supervision, public education and training.</p> <p>In a word, we emphasize that food vendors should take the chief responsibility for food safety. To enhance the consciousness of food vendors as the first persons responsible, we ask the local government to organize planned and targeted training for food vendors and inspectors every year. And the central government organizes the Week of Pubic Education for Food Safety in June every year. We encourage all stakeholders including vendors, local governments, media, consumers and NGOs etc. to participate in street food management.</p>			

India

Action Points	Prevailing Y/N	Action Plan for 3 Years (Proposed)		
		1st Year	2nd Year	3rd Year
Specific policy for street foods	NO but The National Policy on Urban Street Vendors, 2009 brought out by the Ministry of Housing and Urban Poverty Alleviation, Government of India recognizes the positive role of street vendors and also reiterates that street vendors constitute an integral and legitimate part of retail (food) trade and distribution system. Any effort to prevent street food vending will be construed as infringing upon the right to carry out trade or business, enshrined in Article 19(1) g of the Indian Constitution.	Drafting of specific policy for Street food vendors	Implementation at pilot Basis in 50 towns / Cities	Nationwide implementation
Legislation/ Act	Food Safety & Standards Act, 2006			
1. Regulations 2. Standards 3. Guidelines	Food Safety & Standards Regulation, 2011 (Draft) Not drafted separately Already drafted under "Safe Food-Tasty Food" Project	Will be Notified by GOI Pilot scheme will be launched in 50 cities	Implementation Implementation as per regulations	Implementation Implementation as per regulations
Development of IEC material 1. Training Manual for Regulators 2. IEC for vendors	Available for food regulators Available for street vendors	Already distributed to States Ready for distribution		
Capacity Building Programmes food safety 1. Vendors 2. Regulators 3. Consumers	Pilots been undertaken with the help of NGOs/ Universities Conducted 32 programmes conducted Nationwide during last 1 year Video programmes/ films /Broachers/Meetings with RWAs/ Traders organization	30 programmes 40 programmes 50 programmes	50 programmes 40 programmes 50 programmes	100 programmes 50 programmes 50 programmes

Action Points	Prevailing Y/N	Action Plan for 3 Years (Proposed)		
		1st Year	2nd Year	3rd Year
Food Testing Facilities 1. Biological 2. Chemical	816 Food Testing laboratories are available nationwide under the state administration. Out of 816, only 110 laboratories are having facilities for biological testing under state food laboratories.	Laboratory up-gradation will be proposed for all 706 state food laboratories	Upgradation	Upgradation
Inspection & Monitoring	State food safety authorities/ municipal authorities are responsible for inspection and monitoring.			
Any other country specific action points prevailing or proposed	FSSAI has already floated the Scheme of Safe Food-Tasty Food project for voluntary participation of food vending operators and rating of their establishments for Golden, Silver and Bronze standards based on compliance with food safety standards and norms.			

Indonesia

Action Points	Prevailing Y/N	Action Plan for 3 Years		
		1st Year	2nd Year	3rd Year
Specific Policy for street foods	Yes	Reviewing existing policy related to the safety of street foods quality and nutrition	Pilot project trial	Implementing
Legislation/ Act 1. Regulations 2. Standards 3. Guidelines	Yes	Reviewing and revising (If necessary) the existing regulation, standards and guidelines related to street foods	Pilot project trial	Implementing
Development of IEC material 1. Training Manual for Regulators 2. IEC for vendors	Inadequate	Reviewing and revising (If necessary) the existing training manual for regulator and IEC for vendors	Pilot project trial	Implementing
Capacity Building Programmes food safety 1. Vendors 2. Regulators 3. Consumers	Very Limited	<ul style="list-style-type: none"> • Planning capacity building for vendors and regulators • Consumer empowerment programme to improve Streetfoods Programme 	Implementing	Implementing
Food-testing facilities 1. Biological 2. Chemical	Very Limited	Planning a street food testing programme	Implementing	Implementing
Inspection & Monitoring	Very Limited	Planning, inspection and monitoring	Implementing	Implementing
Any other country specific action points prevailing or proposed	Develop specific project activities to improve the safety of street foods in two main targeted areas : 1. Schools and surrounding areas 2. Major public places (e.g. markets, train/bus stations) in the city area			

Lao PDR

Action Points	Prevailing Y/N	Action Plan for 3 Years		
		1st Year	2nd Year	3rd Year
Specific policy for street foods	N	<ul style="list-style-type: none"> • Advocacy meeting for street food • Draft and develop policy for street foods for enactment (Goal, activities and the clear responsibility of concerned sectors) 	<ul style="list-style-type: none"> • Disseminate policy for street foods • Establish a collaborated team for monitoring safe street food • Implement the street food policy by establishing a pilot project in the Vientiane Capital City 	<ul style="list-style-type: none"> • Evaluation of the pilot project in Vientiane Capital City • Extension of a pilot project to other two big provinces
Legislation	Y (not specific relevant)	<ul style="list-style-type: none"> • Review and revised of Hygiene and Prevention law and food law to cover the street food management 	<ul style="list-style-type: none"> • Disseminate the revised law related to the street food management - • Law implementation 	<ul style="list-style-type: none"> • Disseminate the revised or new law related to street food management • Evaluate the implementation of the law
1. Regulations	N	<ul style="list-style-type: none"> • Draft and Develop of the regulation for street food including enforcement 	<ul style="list-style-type: none"> • Disseminate the (issued) regulations for street foods • Implementation of the regulation 	<ul style="list-style-type: none"> • Publish and enforce the street food regulations
2. Standards	N	<ul style="list-style-type: none"> • Develop standard for the design and layout of street food • Develop codes of hygiene practice for street food 	<ul style="list-style-type: none"> • Publish standards and code of hygiene practice for street food • Application of the standard by local authority 	<ul style="list-style-type: none"> • Application of the standard • Evaluate and review standards
3. Guidelines	Y (very limited)	<ul style="list-style-type: none"> • Review and revised the guidance and check list with scorecard 	<ul style="list-style-type: none"> • Design the award certification for different levels • Training of trainers on the new guidelines and checklist 	<ul style="list-style-type: none"> • Guidance implementation • Hand the award for sanitation and provide guidance • Evaluate the implementation of guidance

Action Points	Prevailing Y/N	Action Plan for 3 Years		
		1st Year	2nd Year	3rd Year
Development of IEC material 1. Training manual for regulators 2. IEC for vendors	Y (very limited and not specific to street food)	<ul style="list-style-type: none"> Develop Inspection manual specifically on street food for regulators (Code of Hygiene and Sanitation practice) Develop IEC materials for vendors (5 key elements of safer food, hand washing) 	<ul style="list-style-type: none"> Implement the training programme for street vendors Implement the training of trainers programme for regulators 	<ul style="list-style-type: none"> Evaluate training manual and material
Capacity-building programmes for food safety 1. Vendors 2. Regulators 3. Consumers	Y (very limited and not specific to street food)	<ul style="list-style-type: none"> Improve public awareness of food safety issues for street food vendors Regular training for regulators to improve knowledge on street food Increase public participation 	<ul style="list-style-type: none"> Strengthen programme of public education for street food of all stakeholders Use of mass media to raise public awareness of food safety issues Train pilot vendors group 	<ul style="list-style-type: none"> Training of trainers on audit of street food practices Assess pilot vendor groups and advise on upgrading
Food Testing Facilities 1. Biological 2. Chemical	Y (only one laboratory located in the Capital City)	<ul style="list-style-type: none"> Strengthen laboratory facilities both biological and chemical Method for collecting samples and transportation Establishment a minilab for 3 parts of the country 	<ul style="list-style-type: none"> Extension of the minilaboratory for other key provinces Study of contaminants in street-vended food (hygiene and sanitation practice and microbiological contamination) 	<ul style="list-style-type: none"> Extension of the minilaboratory for other provinces Study of contaminants in street-vended food (prohibited chemicals and chemical residues)
Inspection & Monitoring	Y (very limited)	<ul style="list-style-type: none"> Establish an inspection program based on identification of major risk Adequately equipped food inspectorate for street food Provision of basis inspector test kit Implement monitoring system for street food vendors 	<ul style="list-style-type: none"> Establish database Strengthen monitoring system Provision of inspection equipments and necessary test kit 	<ul style="list-style-type: none"> Data collection and monitoring database Sharing information and technology on street food vendors in the whole country

Action Points	Prevailing Y/N	Action Plan for 3 Years		
		1st Year	2nd Year	3rd Year
Other country-specific action points proposed		<ul style="list-style-type: none"> • Insert basic knowledge of food safety in the curriculum for different level of school education • Programme on safe street food for schoolchildren 	<ul style="list-style-type: none"> • Develop a food safety curriculum in related universities (Faculty of Agriculture Science, Health Science faculty) 	

Malaysia

*Mohammed Khairuddin bin Mohammed Talib
Deputy Director of Health, Food Safety and Quality, Kedah State Health
Department, Ministry of Health, Malaysia*

Introduction: One of the future activities will be to strengthen and improve the hygiene and sanitation at food premises, including development of new regulations covering all aspects of manufacture and sale of streetfoods.

Pre-implementation: The current legislation is the 'Food Hygiene Regulation 2009 with 7 parts and 60 sections. The regulation, after endorsement by the Ministry of Health, was shared with all stakeholders at state, district and local levels. Draft guidelines and standard operating procedures for each category of food vendors were developed. Training for food handlers was also introduced.

Current activities:

In 2010, the Food Hygiene Regulation (FHR) was upgraded with inclusion of additional programmes and appropriate restructuring at state and district levels. For additional dissemination of information, a website was launched for parties to register their premises.

Guidelines on licensing ice factories as part of the food safety assurance programme and a checklist for food inspection based on risk-based approach were introduced in 2011.

Regular interactions with food vendors and food manufacturers of all categories, along with promotional activities such as distribution of pamphlets, videos on appropriate food safety and good washing and hygiene practices. School canteens, government facilities and private nurseries/day-care centres have also been included in this exercise.

Premises are inspected at regular intervals and more stringently before major events or festivals and those not conforming to the existing standards are closed. Premises are required to rectify the lapses within the time specified: and following another inspection, are allowed to open for business provided they have taken the requisite steps to conform to the standards established for them.

Soft enforcement consists of a self-inspection checklist provided to food vendors that they have to undertake on a daily basis; three failed inspections lead to penal action, along with instructions on how to improve compliance.

For monitoring purposes, the food safety information system is used for both domestic and imported food items. Upgrading of laboratories and facilities for food inspection and analyses was also planned – such facilities include food quality control laboratories; national public health laboratories; and veterinary and chemistry laboratories.

In recent years, “street foods” have assumed important cultural, economic and social dimensions. Civil and public health administrators have come to realize that “street foods” have significant economic potential, where food is made available at affordable prices to the lower and middle-income groups, particularly the urban middle classes. Selling of food by street vendors also generates employment for the unskilled and unemployed sections of societies. A comprehensive approach, based on ground realities, to meet the public health challenge posed by street foods’ consumption, is required. A positive attitude and intersectoral coordination among major stakeholders are required for safe street foods.

This report on the Regional Consultation on Safe Street Foods provides information about the definition, content, regulation and monitoring aspects as well as the overall principles and practices of safe street foods, as existing in Asian countries. The report includes national roadmaps for strengthening / promoting safe street foods in Asia as identified by these countries.



**World Health
Organization**

Regional Office for South-East Asia
World Health House
Indraprastha Estate
Mahatma Gandhi Marg
New Delhi-110002, India



SEA-NUT-184