

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
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Agenda Item 2 (b)

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD HYGIENE

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Comments on the:

Draft Regional Code of Practice for Street Vended Foods

Comments submitted by: Ghana, Kenya, Senegal, International Association of Consumer Food Organizations (IACFO)

GHANA

GENERAL COMMENTS

Ghana wishes to congratulate the FAO/WHO Codex Coordinating Committee for the Near East for this work.

We are of the opinion that there is the need for this Code to follow the format of the Codex Recommended International Code of Practice – General Principles of Food Hygiene – CAC/RCP 1- 1969 Rev 3 (1997) and be used in conjunction with it to avoid duplication and enhance readability.

Editorial Changes

Ghana suggests the following editorial changes.

Sections 5.3.3, 5.3.4 and 6.6

We recommend that the reference to paragraph ‘5.6’ be reconsidered since there is no section numbered 5.6 in the document.

Section 7.2.8

We propose that ‘*providing*’ be changed to ‘*provided*’.

Lower temperatures may be used for reheating ~~providing~~ **provided** the time/temperature combinations used are equivalent in terms of destruction of microorganisms to heating to a temperature of 75°C.

Section 7.3.1

We propose that ‘*assure*’ be changed to ‘*ensure*’.

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

SPECIFIC COMMENTS

Introduction

Ghana proposes that the word ‘*namely*’ be replaced with ‘*mainly*’

Para 1 – Line 3: “These foods are necessary to certain societies, ~~namely~~ **mainly** in the developing countries as they offer ready-to-eat meals that even the poorest can afford.”

Rationale: To improve readability.

Para 2 – Line 4: Replace the word “**guarantee**” with “**ensure**”

Rationale: Food safety cannot be guaranteed as there is no zero risk

Section 1. Objectives

Ghana suggests that the sentence be rephrased as:

~~“The present directives tackle~~ **This Regional Code of Practice for street-vended foods identifies the hygienic** conditions that should be taken into consideration when setting street food standards. ~~They include legal provisions, accurate implementation and practice.~~

~~They also aim at helping the relevant authorities in improving the level of these foods’ preparation and vending processes in way that guarantees safe, healthy and nutritional foods to the consumers, in accessible locations.~~ **The Code also serves as a guide for Competent Authority involved in the regulation of the safety of street-vended foods”**

Rationale: To reflect the title of the document and also clarify the objective to be achieved by the use of the Code.

As per the title of the document, consider changing all references to the document as a “guideline” to a “Code” since guidelines and codes are distinct documents in Codex nomenclature.

2.1 Scope

~~“The present guidelines~~ **This Code** defines the general hygienic requirements and recommended practices concerning the preparation and vending of street foods.”

2.2 Usage Use

“Each Section of the ~~present document~~ **Code** indicates the goals to be achieved and the justifications of such goals, as far as food hygiene is concerned.”

This Code should be used in conjunction with the Codex Recommended International Code of Practice – General Principles of Food Hygiene – CAC/RCP 1- 1969 Rev 3 (1997)

2.3 Definitions

Consider rephrasing the preamble for “definition” for clarity as follows:

“For the purposes of ~~the present guidelines~~ **this Code**, the terms used ~~herein shall have the following definitions~~ **below are defined as follows:**”

2.3.1 Appliances

~~The whole or any part of~~ **Any** utensil, machinery, instrument, apparatus or article used or intended for use, in or for making, preparing, keeping, selling or supplying of food.

2.3.2 Clean water

~~Water from any natural source where there is no reason to believe the water is contaminated.~~ **Water that does not compromise food safety in the circumstances of its use (CAC/RCP 53-2003)**

2.3.3 Crockery

All tools used for food serving and consumption (whether non-disposable or disposable), for example cups, (glasses), plates, trays, mugs, spoons, forks and ladles.

2.3.4 Disposable articles

Any appliance, container, implement, utensil or wrapper that is intended for use only once in the preparation, storage, display, ~~consumption~~ **servicing** or sale of food.

2.3.7 Street food vendor

Individual selling foods in ~~street food~~ stalls, centres or mobile vendors.

2.3.8 Perishables

Food that is of such a type or is in such a condition that it may spoil **with time**.

Rationale: The proposed words make the definition more appropriate and provide clarity.

2.3.10 ~~Readily~~ Highly Perishable Food

~~7.6.2 Readily~~ **Highly** perishable food should be placed or stacked so that it is not likely to be contaminated by contact with raw food, pet food, toxic materials or any other materials which may cause contamination. The bulk of ~~readily~~ **highly** perishable foods should be stored in clean containers placed in a clean ice box or refrigerator in which the food should not exceed a temperature 10°C. Quantities displayed for continuous serving should be handled according to the requirements listed in Section 7.3.11.

Rationale: We consider this title more appropriate.

2.3.12 ~~“Relevant authority”~~ Competent Authority

~~“Any ministry having competent responsibility and any local or officially recognized authority. **The official government agency having jurisdiction.**”~~ (Reference CAC/GL 32-1999 Section 2.2)

Rationale: Consistency with Codex definition

2.3.14 Street Food Centre

Any public place or establishment designated by the ~~relevant~~ **competent** authority for the preparation, display and sale of street foods by multiple vendors.

2.3.15 Street Foods

We recommend that the phrase ‘and beverages’ be deleted. The sentence should read as follows:

“Wide range of ready-to-eat foods ~~and beverages~~ sold and sometimes prepared in public places, notably streets.”

Rationale: According to the Codex definition of food (Codex Procedural Manual 20th Edition), beverages are classified as food.

2.3.17 Waste Water

Ghana recommends that the text be rephrased as:

~~“Waste water resulting from the activity of street food vendors. **Sullage water arising as a result of the activity of vendors.**”~~

Rationale: For consistency with the definition in the *Regional Guidelines for the Design of Control Measures for Street-Vended Foods (Africa) (CAC/GL 22 – Rev.1, 1999)*.

Section 3 – General requirements

3.3 Conditions for Licensing

Consider deleting the title “Condition for licensing” but retaining paragraph 3.3.1 and 3.3.2 as 3.2.2 and 3.2.3 respectively, whilst numbering the preamble under 3.2 as 3.2.1. Subsequent subsections should be renumbered accordingly.

Rationale: The broad title “Licensing/Registration of vendors” adequately address issues related to conditions for licensing. Moreover, the amendment is suggested to enhance readability.

3.4 Display of notices

3.4.1 Every licensed vendor shall at all times display visibly his/her vendor's License/ Registration and any other notices that are required by the relevant authorities. ~~to be displayed.~~

Rationale: Ghana suggests this change for clarity.

3.5 Pest and animal control

3.5.1 Every vendor shall at all times take appropriate measures to keep his/her stall free from animals (e.g. cats and dogs) and pests (e.g. rodents or insects) to prevent contamination of the food.”

Rationale: For consistency since examples of pests have been given.

Section 4 – Vendors

4.1 Health condition of the vendors

We suggest the following amendments to the text.

4.1.1 No vendor, assistant or food handler shall be allowed to perform his/her job if ~~showing~~ **suffering** from any of the following ~~diseases and~~ symptoms: jaundice, diarrhoea, vomiting, fever, sore throat with fever, discharge from ear, eye and nose, visibly infected skin lesions (boils, cuts, etc.) In such cases, he/she shall cease from handling food in any capacity and seek medical treatment.

Rationale: All the conditions mentioned in the provision are symptoms of diseases.

4.1.3 Any vendor, helper or food handler shall be required to undergo regular medical check-up ~~be immunized~~ as required by the relevant authority.

Rationale: To emphasize the importance of ensuring proper health status of vendor, helper or food handler.

4.2.9 Shall not sneeze or cough over or onto the food.

4.3 Training of vendors

4.3.1 Every vendor, helper or food handler shall undergo a basic food hygiene training prior to licensing and further training as required by the relevant authority. Training is to be conducted by the relevant authority or other institutions recognized or approved by the relevant authorities. Vendors should also be made aware of their responsibility to consumers. ~~and be informed of available credit facilities and other sources of finance to assist and improve their businesses.~~

Rationale: To focus on the food safety issues. Information on sources of finance falls outside Codex mandate.

Section 5 – Design and structure

5.2.1 Vendors' Stalls shall be of a type approved by the relevant authority and shall be made of materials that shall be cleaned and disinfected and maintained in a good state of repair ~~constructed from impervious materials that can be easily cleaned such as stainless steel, aluminium, glazed tiles or~~

~~any other materials as approved by the relevant authority. It shall be properly constructed as to be readily cleaned and maintained in a good state of repair at all times.~~

Rationale: The deleted provisions are prescriptive and impractical.

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

Rationale: Food contact surface is a more appropriate expression

Section 5.2.4

We propose that the corresponding provision (sub-section 4.4.7 *Lighting*) in the *Recommended International Code of Practice General Principles of Food Hygiene (CAC/RCP 1-1969)* be adopted.

~~5.2.4 There should be adequate provision of artificial light of sufficient intensity to ensure a reasonable standard of illumination for every part of the stall.~~

“Adequate natural or artificial lighting should be provided to enable the undertaking to operate in a hygienic manner. Where necessary, lighting should not be such that the resulting colour is misleading. The intensity should be adequate to the nature of the operation. Lighting fixtures should, where appropriate, be protected to ensure that food is not contaminated by breakages”.

Rationale: For consistency with CAC/RCP 1-1969

5.3.3 Solid waste disposal

We propose that the second paragraph and part of the third paragraph should rather be a part of Section 5.3.4 to enhance the flow of the document.

Para 1: Solid waste material should be handled in such a manner as to avoid contamination of food and/or potable water. Waste should be removed from the working area of the stall as often as necessary and at least daily. All solid waste should be properly disposed into suitable containers which are secured with tight fitting lids or placed in rubbish bins or central rubbish bins.

Para 2: Waste receptacles, equipment which has come into contact with the waste and waste storage areas should be disinfected when required by the relevant authority. Only appropriate and suitable sanitizing agents should be used.

~~Immediately after disposal of the waste, receptacles used for storage and any equipment which has come into contact with the waste should be cleaned using one of the methods described in paragraph (5.6). The waste storage area should also be cleaned daily. **(moved to 5.3.4)**~~

~~Waste receptacles, equipment which has come into contact with the waste and waste storage areas should be disinfected when required by the relevant authority. Only appropriate and suitable sanitizing agents should be used. **(moved up to para 1)**.~~

Para 3: In areas without garbage collection service, solid waste is to be disposed of in a sanitary manner, as recommended or approved by the relevant authority.

5.3.4 Cleaning

All working surfaces, table tops, floors and surrounding areas should be thoroughly cleaned at least daily, using one of the methods described in paragraph (5.6)

Immediately after disposal of the waste, receptacles used for storage and any equipment which has come into contact with the waste should be cleaned using one of the methods described in paragraph (5.6). The waste storage area should also be cleaned daily.

Waste receptacles, equipment which has come into contact with the waste and waste storage areas should be disinfected when required by the relevant authority. Only appropriate and suitable sanitizing agents should be used

Rationale: Ghana suggests restructuring section 5.3.3 and 5.3.4 to enhance the flow of the document.

7.1.2 Delete the statement “*The food handling method employed should be such as to minimize the loss of nutrients*”

Rationale: It is outside the scope of this Code.

7.3 Serving food

In view of section 7.3.2, Ghana proposes that section 7.3.10 be deleted.

~~7.3.10 Food handlers should avoid handling money. If this is unavoidable, the food handler should wash his hands after handling money and before handling food again.~~

Rationale: section 7.3.10 defeats the purpose of 7.3.2.

7.5 Transportation of street foods

~~7.5.3 **All perishable foods** Milk should be transported to the point of sale in an insulated container maintained at a maximum temperature of 4°C.~~**under temperature control.**

Rationale: To cater for any other potentially hazardous food apart from milk

8.2 Location, design and construction

Ghana proposes the following

8.2.1 “The location of any street food centre is to be approved beforehand by the relevant authority, having taken into consideration the provisions stated in Section 5.1 - Location, of these ~~Guidelines~~ **Code.**”

8.2.2 The design of the street food centre shall:

(c) allow for the orderly flow of materials and goods, in and out of the centres, which will prevent ~~possible routes of food contamination~~ **cross contamination**;

8.2.3 Street food centres shall be properly constructed in a manner using materials approved by the relevant authority, taking into consideration the provisions stated in ~~the paragraph on “Structure, Section 5.2 – “Structure” of these Guidelines.~~ **this Code.**

KENYA

2.3 Definitions

2.3.2 Clean water

~~Water from any natural source where there is no reason to believe the water is contaminated~~

Comment:

Kenya proposes to delete the definition for clean water mentioned above and replace it with the one mentioned below to be in line with other codex text.

***Clean water* - clear water from any natural source free from pathogens, contaminants and any other objectionable matter, in an amount not harmful to human health, and may require minimum treatment to make it safe for drinking**

2.3.7 Street food vendor

Comment:

We would propose to delete the following because it is not only individuals who sell the street foods, a group of vendors can also do the same.

Individual selling street foods in street food stalls or centres.

2.3.9 Potable/Drinking watercomment

We prefer the word 'potable water' and accept the definition the way it is.

Treated water, which shall comply with WHO Guidelines for Drinking Water Quality.

2.3.12 Relevant authorityComment:

We would like to strike off the word 'any' and replace it with 'the' and to read as follows:

~~Any~~ the ministry having competent responsibility and any local or officially recognized authority.

3.5 Pest and vermin animal controlComments

We would like to introduce a general statement in this clause to introduce the subject mentioned above

General

New: Pests and vermin pose a major threat to the safety and suitability of food. Pest infestations can occur where there are breeding sites and a supply of food. Good hygiene practices should be employed to avoid creating an environment conducive to pests. Good sanitation, inspection of incoming materials and good monitoring can minimize the likelihood of infestation and thereby limit the need for pesticides.

Comment:

We propose to replace the word of 'animal' with 'vermin' for it to include rodents.

3.5.1 Every vendor shall at all times take appropriate measures to keep his/her stall free from animals vermins and pests (e.g. rodents or insects) to prevent contamination of the food.

SECTION 4 – VENDORS

4.3.1 Every vendor, helper or food handler shall undergo a basic food hygiene training prior to licensing and further training as required by the relevant authority. Training is to be conducted by the relevant authority or other institutions recognized or approved by the relevant authorities.

Comment:

We propose that the striked statement is not relevant to the clause but fit in the clause below-4.4

~~Vendors should also be made aware of their responsibility to consumers and be informed of available credit facilities and other sources of finance to assist and improve their businesses.~~

4.4 Vendors associations

Comment:

Kenya propose that we add part of the statements in clause 4.3 to 4.4 for it was misplaced in the latter, clause 4.4

The formation of street food vendor associations or cooperatives should be encouraged to provide a liaison point with the relevant authorities in view of facilitating the implementation of control measures.

Vendors should also be made aware of their responsibility to consumers and be informed of available credit facilities and other sources of finance to assist and improve their businesses.

SECTION 6– APPLIANCES

6.1 Comment

Kenya propose to add “food grade” to clause 6.1 mentioned below

6.1 The appliances should be kept clean. The equipment, including containers for storing drinking water, should be made of **food grade-** materials which do not transmit toxic substances, odour or taste, are not absorbent (unless its use is intended for that purpose and will not result in food contamination), are resistant to corrosion and capable of withstanding repeated cleaning and disinfection.

6.2 Comment;

We propose to delete the phrase in clause 6.2 for it does not add any value to the clause and cutting board with tear always carry some microorganisms so it is advisable to avoid such surfaces.

6.2 Every cutting surface used in the preparation of food should be free from cracks and crevices., ~~with only reasonable wear and tear,~~ and should be cleaned using one of the methods described in Section 6.5 at least on the following occasions:-

.(a) before and after daily operations; and

.(b) especially after having put unclean material or food on it if the surface is subsequently to be used to cut street foods or foods to be consumed raw.

6.3 Cooked and uncooked food should be handled with separate utensils.

6.4 Every vendor should ensure that all defective, damaged, cracked, rusted, chipped and unsuitable appliances and crockery are removed from use and discarded.

Comments

Kenya propose to delete the last part of the clause since it is too detailed, it does not have to mention temperatures and time of the process.

6.5 All utensils should be regularly cleaned by thoroughly washing them in warm water containing adequate amount of soap or other suitable detergents. ~~and then either immersing them for one half (1.2) minute in boiling clean water and draining them or, for two (2) minutes in potable water at a temperature of not less than 77°C and draining them.~~

~~In the case where non disposable crockery is used and water at 77°C or boiling temperatures is unavailable, potable water, wash soap or detergent and running water rinse is allowed. However, this method is not preferred.~~

6.5 Disposable crockery shall be used only once and properly disposed of. In the case where non-disposable crockery is used, the crockery is to be cleaned after each use using the method described for utensils in paragraph 5.6.

6.7 All appliances are to be maintained in good state. ~~of repair.~~

6.7 Comment

We propose to delete the word “of repair’ below for it does not add any value to the clause.

6.8 All washed and clean utensils, cutlery and crockery should be handled, stored or transported separately from unclean and used utensils and crockery and other sources of contamination. They shall be stored in a clean and protected area which is not accessible to animals or pests, ***insects and unauthorized personnel.***

6.8 Comment

We propose to add “insects and unauthorized personnel to the clause above to be comprehensive.

6.10 **Wash basins and sinks** for cleaning utensils and washing hands should always be clean and maintained in a good state. ~~of repair.~~

6.10 Comment

Delete ‘of repair’

6.11 ~~Towels~~ used for wiping crockery should be clean, handled in a sanitary manner and only be used for that purpose.

6.11 Comment:

The crockery should be washed in hot water with dish detergent/soap, rinse and left to dry.

SECTION 7 – FOOD PREPARATION**7.1 Requirements for ingredients**

Every vendor should ensure the following

Comment

7.1.1 Supply of ingredients, including ice, ~~must~~[SHALL] be from known and reliable sources. Insert ‘shall ‘ to replace ‘must’

Comment

7.1.5 Only permitted food additives ‘as per GSFA ‘should be used. ~~and the amount added should follow the specifications provided.~~

7.2 Cooking and handling**7.2.2-NOTE Comments**

The clauses struck including the ‘NOTE’ are too prescriptive for a code of practice.

~~7.2.2 Where appropriate, wash raw food before using in food preparation to reduce the risk of contamination. Never wash perishable raw food with other foods that will be consumed raw or in a semi-cooked state.~~

~~7.2.4 **Thawing:** Frozen products, especially frozen vegetables, can be cooked without thawing. However, large pieces of meat or large poultry carcasses often need to be thawed before cooking. When thawing is carried out as an operation separated from cooking this should be performed only in:~~

~~—.(a) a refrigerator or purpose built thawing cabinet maintained at a temperature of 4°C; or~~

~~—.(b) running potable water maintained at a temperature not above 21°C for a period not exceeding 4 hours; or~~

~~—.(c) a commercial microwave oven only when the food will be immediately transferred to conventional cooking units as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven.~~

NOTE: ~~Hazards associated with thawing include cross contamination from drip and growth of micro-organisms on the outside before the inside has thawed. Thawed meat and poultry products should be checked frequently to make sure the thawing process is complete before further processing or the processing time should be increased to take into account the temperature of the meat.~~

7.2.8 Comment

We find the striked off part is not necessary to the clause

7.2.8 Food should not be re-heated more than once and only the portion of the food to be served should be re-heated. ~~A temperature of at least 75°C should be reached in the centre of the food within one hour of removing the food from refrigeration. Lower temperatures may be used for reheating providing the time/temperature combinations used are equivalent in terms of destruction of microorganisms to heating to a temperature of 75°C.~~

7.3.5 Food grade packing materials should be used.

Comment

We added the word “approved” to the clause

7.3.6 ~~Printed material should preferably never be used to serve food.~~ Only food grade aluminium foil, waxed paper, food grade plastic and any other suitable **approved** material should be used for packing and serving food.

7.3.9 Cut fruit or other foods ordinarily consumed in the state in which they are sold may be set out in an enclosed display case, cabinet or similar type of protective device and should be displayed in a manner which will not affect the wholesomeness and cleanliness of such foods.

7.3.10 Comment

7.3.10 Food handlers should avoid handling money. ~~If this is unavoidable, the food handler should wash his hands after handling money and before handling food again.~~

An assistant/helper should handle the money or vice versa.

7.3.11 Comment

We propose the clause to read as follows:

7.3.11 Ready-to-eat foods intended for continuous serving should be protected from environmental contamination and kept at the following holding temperatures:

.(a) for food served hot..... **60°C** instead of ~~63°C or above~~; justification- the international recommended temperature by WHO five keys to safer food.

.(b) for food served cold..... **7°C**. ~~4°C or below~~;

.(c) for food served frozen..-18°C or below.

7.3.12 A food warmer should be used to maintain continuous holding temperatures (Section 7.3.11 (i)), and should not be used for re-heating purposes (Section 7.2.8).

7.4 Unsold Food

7.4 Comment

We propose to replace “sanitary” with “hygiene”

All unsold cooked food and prepared beverages that cannot be properly preserved should be safely disposed of at the end of the day if they cannot be stored in a ~~sanitary~~ **hygienic** manner.

SENEGAL

General Comments

This document is relevant and should be aligned with the *Recommended International Code of Practice- General Principles of Food Hygiene* - CAC/RCP 1-1969, Rev 4 (2003).

Rationale: To avoid repetitions and overlap**Specific Comments****SECTION 1- OBJECTIVES**

They also aim at helping the ~~relevant~~ **competent** authorities in improving the level of these foods' preparation and vending processes in way that guarantees safe, healthy and nutritional foods to the consumers, in accessible locations.

SECTION 2 – SCOPE, USAGE AND DEFINITION**2.3.1 2 Equipment**

The whole or any part of any utensil, machinery (NDT: translated as *mechanism* in the French version of the document), instrument, apparatus or article used or intended for use, in or for making, preparing, keeping, selling or supplying of food.

Rationale: A mechanism can not be considered as machinery.**2.3.2 Clean Water**

~~Water from any natural source where there is no reason to believe the water is contaminated.~~

Any water that does not affect food safety.**Rationale: For consistency with the definition of clean water (CAC/RCP 53-2003)****2.3.3 Crockery**

All tools used for food serving and consumption (whether non-disposable or disposable), ~~and they include~~ **p. ex.** cups (glasses), plates, trays, mugs, spoons, forks, ladles... etc.

2.3.4 Disposable articles

Any appliance, container, implement, utensil, wrapper **or packaging** that is intended for use only once in the preparation, storage, display, consumption or sale of food.

2.3.5 Impermeable

preventing the passage/absorption of water and/or fluids in general **as well as gases and micro-organisms.**

Rationale: more complete definition**2.3.7 Mobile vendor (hawker, peddler)**

Individual selling street foods in street food stalls or centres **or in a food court.**

2.3.8 Perishables

~~Food that is of such a type or is in such a condition that it may spoil.~~

Any food, whether raw or processed, that may deteriorate when stored at room temperature.**Rationale: For clarity.****2.3.10 Readily Perishable food**

~~Perishable food that consists wholly or partly of milk, milk products, eggs, meat, poultry, fish or shellfish, or ingredients that are capable of supporting the progressive growth of microorganisms that can cause food spoilage, food poisoning and other food borne illnesses.~~

2.3.10 Readily Perishable food

Perishable food that consists wholly or partly of milk, milk products, eggs, meat, poultry, fish or shellfish, or ingredients that are capable of supporting the progressive growth of microorganisms that can cause food spoilage, food poisoning and other food borne illnesses.

Rationale: A highly perishable food is considered as a food labelled with a "use-by date". (NDT: the deleted paragraph and the new paragraph are identical in the original text of the comments document.)

2.3.14 Street Food Centre

Any public place or establishment ~~designated~~ **approved** by the relevant authority for the preparation, display and sale **and consumption** of street foods by multiple vendors.

Rationale: For consistency.

2.3.16 Street Food Stall

A place where street food is prepared, displayed, served or sold to the public, **or the devices used for the said procedures. These** ~~It~~ includes carts, tables, benches, baskets, chairs, vehicles with or without wheels and any other structure approved by the relevant authority where on it or in it, any street foods are displayed for sale.

2.3.17 Waste Water

~~Waste water resulting from the activity of street food vendors.~~ **Waste water (NDT: This change seems to apply to the French version only)**

SECTION 3 – GENERAL REQUIREMENTS

3.1 Rules and regulations

~~3.1.1— Appropriate rules and regulations should be drafted in order to be easily endorsed with the possibility of controlling the street foods industry as an integral part of the food preparation process. Such legislations can be either elaborated separately or for incorporation into existing food regulations.~~

A flexible and appropriate legal framework, including existing food legislation, must be put in place to allow control of occupations related to street vending as an integral part of the food preparation process.

Rationale: For clarity and ease of use of legal texts

3.2 Licensing/Registration of vendors

No vendor shall conduct his/her business of preparation, packing, storage, display and sale of any street foods unless he/she is licensed under the ~~relevant~~ **existing** food regulations.

Rationale: For clarity

~~3.3.1— It is essential that basic training in food hygiene is carried out by the relevant authorities prior to issuing or renewing the license of street food vendors.~~

The granting of the license is subject to the provision of a document demonstrating effective food hygiene training as provided by the competent authority.

3.5 Pest and animal control

We suggest to move paragraph 3.5 and to insert it after paragraph 5.3.3 - Solid waste disposal.

Rationale: For consistency

3.5.1 Every vendor shall at all times take appropriate measures to keep his/her stall free from animals

and pests, including rodents, flies, insects or vermin infestation to prevent contamination of the food.

3.5.2 Every vendor shall, on becoming aware of the presence of any such pest or harbourage, immediately take all practicable measures to get rid of the pest or harbourage and to prevent re-infestation. **In case of persistent pests, the vendor must notify the competent authority.**

3.6 Street Food Advisory Service

3.6.3. The advisers should be as far as possible conversant with the Codex International Code of Practice -General Principles of Food Hygiene (CAC /RCP 1-1969), **CAC/RCP 4-2003** including the Codex Guidelines for the Application of the Hazard Analysis Critical Control Point System (HACCP), in order to assist vendors to optimize the use of scarce resources.

SECTION 4 – VENDORS

4.1 Health condition of the vendors

4.1.2 Any vendor, helper or food handler who has been identified as or is known to be or has previously been a carrier of food borne disease organisms, shall not be involved in any food handling activity until certified **as a non carrier** by a ~~Medical Officer of Health or any other medical practitioner~~ **as a non-carrier, a medical doctor or any other qualified public health officer.**

4.2 Personal hygiene and behaviour

Every vendor, helper or food handler, during the conduct of his business, shall observe the following:

Wear an identification tag if issued and required by the relevant authority. **issued by the competent authority.**

Rationale: For clarity

Wash hands thoroughly with soap and clean water **and dry with a disposable tissue** before and after handling food, after visiting the toilet, after handling unsanitary articles, touching animals, touching raw food, after handling toxic and dangerous materials as and when necessary.

If running water is not available, the vendor shall use disinfectant wipes.

Rationale: To comply with Good Hygiene Practices

Shall not smoke, **eat** or chew gum while preparing or serving food.

Training of vendors

Every vendor, helper or food handler shall undergo a basic food hygiene training prior to licensing and further training as required by the relevant authority. Training is to be conducted by the relevant authority or other institutions recognized or approved by the relevant authorities. Vendors should also be made aware of their responsibility to consumers and be informed of available credit facilities and other sources of finance to assist and improve their businesses. **The license will be withdrawn from any vendor, helper or food handler who refuses to undergo training provided by the competent authority.**

Rationale: To make training mandatory.

SECTION 5 – DESIGN AND STRUCTURE

5.1 Location

L'emplacement ~~où est situé~~ **de** l'étal, ainsi que ses abords immédiats, doivent être faciles à nettoyer et pouvoir supporter des lavages et des brossages répétés.

Rationale: More appropriate (NDT: This change applies only to the French version of the document)

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

The stall should be located away from fumes generated by internal combustion engines.

5.2 Structures

5.2.1 Les emplacements réservés à la préparation des aliments et les plans de travail doivent faire appel à un matériau lisse et étanche, agréé pour l'usage alimentaire. **être fabriqués par un matériau lisse et étanche, agréé pour l'usage alimentaire. (NDT: This change applies only to the French version of the document)**

5.3 Sanitation

5.3.1 Water supply

Vendors should ensure sufficient supply of potable water at all times. Si nécessaire, dans le cas par exemple de la vente ambulante ou si l'eau potable n'est pas encore disponible, de l'eau potable sera ~~emmagasinée~~ **stockée** dans des récipients propres réservés à cet effet. (NDT: This change applies only to the French version of the document). **Paragraph 5.6 does not exist**

Rationale: More appropriate.

SECTION 6 – APPLIANCES

6.1. The appliances should be kept clean. The equipment, including containers for storing drinking water, should be made of materials ~~which do not transmit toxic substances, odour or taste, are not absorbent (unless its use is intended for that purpose and will not result in food contamination)~~ **that are appropriate, waterproof**, resistant to corrosion and capable of withstanding repeated cleaning and disinfection.

6.2. **Every cutting surface used for the preparation of food should be free from cracks and crevices, with only reasonable wear and tear, and should be cleaned using one of the methods described in Section 6.5 at least on the following occasions :**

Rationale: In compliance with Good Hygiene Practices

Chaque vendeur doit veiller à ce que les ustensiles et la vaisselle défectueux, endommagés, fendus, rouillés, ébréchés et généralement impropres à l'emploi soient mis hors service et ~~enlevés~~ **éliminés**. (NDT: This change applies only to the French version of the document)

7.5 Transportation of street foods

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

A technical inspection must be carried out on these vehicles to verify their capacity to transport food in the right temperature conditions, to ensure proper food conservation during transport.

Rationale: to ensure proper food conservation during transport.

~~Milk should be transported to the point of sale in an insulated container maintained at a maximum temperature of 4 °C.~~

No specific process is required for the transportation of perishable goods such as refrigerated milk within a radius of 80 km with no loading/unloading along the way, except to maintain the temperature and sanitary conditions in transit.

For the transportation of other types of perishable chilled food, refrigerated equipment/vehicles, whether equipped with a cooling unit or not, should be used.

SECTION 8 – STREET FOOD CENTERS

NOTE: Samples should be taken regularly, but the frequency should depend upon the origin and the usage of the water, e.g. more frequent from private supplies than from public supplies. Chlorine or other suitable disinfectants may be used. If chlorination has been employed checks should be made daily by chemical tests for available chlorine. The point of sampling should preferably be at the point of usage, but occasionally it would be useful to sample at the point of entry of the water to the establishment.

Water sampling must be done regularly to verify the microbiological quality of the water, and sampling frequency should depend on the origin and use of the water.

8.4 Customer Hygiene Facilities

Hygiene facilities are a matter that concerns both the vendors and their employees and customers

(d) properly supplied with water and soap (preferably liquid soap)

Rationale: To ensure compliance with Good Hygiene Practices

SENEGAL (FRENCH_

Commentaires d'ordre général

Ce document est pertinent et devrait être aligné sur le Code d'usages international recommandé-Principes généraux d'hygiène alimentaire - CAC/RCP 1-1969-Rev 4 (2003).

Justification : Pour éviter les répétitions et chevauchements

Commentaires spécifiques

SECTION 1 - OBJECTIFS

Elles ont aussi pour but d'aider les autorités ~~pertinentes~~ **compétentes** à améliorer les processus de préparation et de vente de ces aliments afin d'assurer aux consommateurs des aliments sûrs, sains et nutritifs dans des emplacements accessibles.

SECTION 2 - CHAMP D'APPLICATION, UTILISATION ET DÉFINITIONS

2.3.1 Matériel

Tout ou partie d'un ustensile, ~~mécanisme~~, instrument, appareil ou objet utilisé ou destiné à être utilisé pour confectionner, préparer, conserver, vendre ou livrer des denrées alimentaires.

Justification : mécanisme ne peut pas être considéré comme un matériel

2.3.2 Eau propre

~~Toute eau provenant d'une source naturelle dont on n'a pas lieu de croire qu'elle est contaminée.~~

Toute eau qui ne compromet pas la sécurité sanitaire des aliments

Justification : Correspond à la définition de l'eau propre du Codex (CAC/RCP 53-2003)

2.3.3 Vaisselle

Tout instrument utilisé pour servir et consommer des aliments (jetable ou non), et ~~notamment~~ **par exemple** tasses (verres), assiettes, plateaux, chopes, cuillères, fourchettes, louches... etc.

2.3.4 Objets jetables

Tout appareil, récipient, instrument, ustensile ou emballage et **conditionnement** destiné à n'être utilisé qu'une seule fois pour la préparation, l'entreposage, l'exposition, la consommation ou la vente des denrées alimentaires.

2.3.5 Étanche

Ne permet pas le passage et/ou l'absorption de l'eau et des liquides en général **et les gaz et microorganismes.**

Justification : définition plus complète

2.3.7 Vendeur d'aliments sur la voie publique

Toute personne qui vend des aliments sur la voie publique, sur un stand de rue ou dans un point de restauration **ou dans un centre d'alimentation**, situé ou donnant sur la voie publique.

2.3.8 Denrées périssables

~~Toute denrée alimentaire qui, de par sa nature ou l'état dans lequel elle se trouve, est susceptible de s'abîmer.~~

Toute denrée alimentaire, qu'il s'agisse de matières premières ou de produits transformés, susceptibles de se dégrader (altérer) lorsqu'elles sont conservées à la température ambiante

Justification : Pour plus de clarté

2.3.10 Denrée alimentaire facilement périssable

~~Toute denrée alimentaire périssable constituée en tout ou en partie de lait, produits laitiers, œufs, viande, chair de volaille, poisson ou crustacés, ou d'ingrédients susceptibles de favoriser la prolifération progressive de micro-organismes pouvant être cause d'altération des denrées alimentaires, d'intoxication alimentaire ou d'autres maladies transmises par les aliments.~~

2.3.10 Denrée alimentaire facilement périssable

Toute denrée alimentaire périssable constituée en tout ou en partie de lait, produits laitiers, œufs, viande, chair de volaille, poisson ou crustacés, ou d'ingrédients susceptibles de favoriser la prolifération progressive de micro-organismes pouvant être cause d'altération des denrées alimentaires, d'intoxication alimentaire ou d'autres maladies transmises par les aliments.

Justification : Une denrée très périssable est considérée comme une denrée possédant une date limite de consommation.

2.3.14 Centre d'alimentation situé sur la voie publique

Tout lieu ou établissement public destiné **agréé** par l'autorité compétente à la préparation, à l'exposition et la vente **et à la consommation** par plusieurs commerçants d'aliments sur la voie publique.

Justification : souci de cohérence

2.3.16 Étal destiné à la vente de denrées alimentaires sur la voie publique

Désigne l'endroit **ou les supports** où des denrées alimentaires sont préparées, exposées, servies ou vendues au public. Il peut s'agir de charrettes, de tables, de tréteaux, de paniers, de chaises, de véhicules avec ou sans roues ainsi que toute autre structure agréée par l'autorité compétente sur laquelle ou dans laquelle des aliments sont présentés à la vente sur la voie publique.

2.3.17 Eaux usées

~~Eaux usées provenant de l'activité des vendeurs d'aliments sur la voie publique.~~ **Eaux résiduaires**

SECTION 3 - DISPOSITIONS GÉNÉRALES

3.1 Règles et réglementations

~~3.1.2 Des règles et réglementations appropriées doivent être rédigées de manière à être facilement entérinées, et permettre le contrôle des professions de la vente sur la voie publique comme partie~~

~~intégrante du processus de préparation des aliments. Ces règles et réglementations doivent être préparées, soit séparément, soit en les incorporant dans la législation alimentaire existante.~~

Un cadre juridique souple et approprié, incluant la législation alimentaire existante doit être mis en place de manière à permettre le contrôle des professions de la vente sur la voie publique comme partie intégrante du processus de préparation des aliments.

Justification : Par souci de clarté et d'utilisation aisée des textes juridiques

3.2 Licences/enregistrement

Aucun vendeur ne pourra procéder à la préparation, au conditionnement, à l'entreposage, à l'exposition et à la vente d'aliments sur la voie publique s'il n'est pas titulaire d'une licence conformément à la réglementation alimentaire ~~pertinente~~ **en vigueur.**

Justification : souci de clarté

~~3.3.2 — Il est indispensable qu'une formation de base en matière d'hygiène alimentaire soit dispensée par les autorités compétentes avant la délivrance ou le renouvellement de la licence des vendeurs d'aliments sur la voie publique.~~

L'octroi de licence est assujéti à la production d'un document attestant une formation effective en hygiène des aliments délivrée par l'autorité compétente.

3.5 Lutte contre les ravageurs et les animaux

Proposition de déplacement du paragraphe 3.5 : à placer après le paragraphe 5.3.3: Evacuation des déchets solides.

Justification: Par souci de cohérence

3.5.3 Chaque vendeur prendra en toutes circonstances les mesures appropriées pour que son étal reste exempt d'animaux et de ravageurs (par exemple: rongeurs ou insectes) afin d'empêcher la contamination des denrées alimentaires.

3.5.4 Chaque vendeur prendra immédiatement, lorsqu'il aura constaté la présence de l'un quelconque de ces ravageurs ou refuge de ravageurs, toutes les mesures possibles pour se débarrasser du ravageur ou de son refuge et pour empêcher toute ré infestation. **En cas de persistance des ravageurs, le vendeur doit faire appel à l'autorité compétente.**

3.6 Service consultatif pour la vente d'aliments sur la voie publique

3.6.3. Les conseillers doivent dans toute la mesure possible connaître les dispositions du Code d'usages international Codex - Principes généraux d'hygiène alimentaire (CAC/RCP1-1969), **CAC/RCP 4 2003** y compris les directives Codex pour l'application du système de l'analyse des risques - points critiques pour leur maîtrise (HACCP), afin d'aider les vendeurs à utiliser au mieux leurs modestes ressources.

SECTION 4 - VENDEURS

4.2 État de santé des vendeurs

4.1.2 Tout vendeur, serveur ou préparateur reconnu ou réputé porteur, ou connu pour avoir été précédemment porteur d'organismes pathogènes d'origine alimentaire s'abstiendra de toute activité de manipulation des denrées alimentaires tant qu'il n'aura pas été certifié indemne ~~par un responsable de la santé publique ou tout autre médecin.~~ **un médecin ou tout agent compétent de la santé publique**

4.2 Hygiène personnelle et comportement

Tout vendeur, serveur ou préparateur devra, pendant son travail, observer les règles suivantes:

Porter le badge d'identification ~~qu'aurait pu lui remettre et lui prescrire l'autorité compétente.~~ **délivré par l'autorité compétente.**

Justification : souci de clarté

Bien se laver les mains au savon et à l'eau propre **et sécher avec un mouchoir à usage unique** avant et après toute manipulation des aliments, après être allé aux toilettes, après avoir manipulé des objets sales, après avoir touché des animaux, après avoir touché des aliments crus, après avoir manipulé des objets toxiques ou dangereux et chaque fois que nécessaire.

En l'absence d'eau courante, le vendeur utilisera des lingettes désinfectantes.**Justification : Pour respecter les Bonnes Pratiques d'Hygiène**

S'abstenir de fumer, **de manger** ou de mâcher du chewing-gum pendant qu'il prépare ou sert des aliments.

Formation des vendeurs

Tous les vendeurs, serveurs ou préparateurs recevront une formation élémentaire en hygiène des aliments avant d'obtenir leur licence et continueront par la suite à recevoir la formation que pourrait leur prescrire l'autorité compétente. La formation doit être assurée par cette dernière autorité ou par tout établissement reconnu ou agréé par l'autorité compétente. Les vendeurs doivent aussi être mis au fait de leurs responsabilités envers les consommateurs et informés des possibilités de crédit et autres possibilités de financement pour assister et améliorer leur entreprise. **La licence sera retirée à tout vendeur, serveur ou préparateur qui refuserait de suivre une formation proposée par l'autorité compétente.**

Justification : Pour rendre obligatoire la formation continue**SECTION 5 - CONCEPTION TECHNIQUE ET STRUCTURES****5.2 Emplacement**

L'emplacement où est situé de l'étal, ainsi que ses abords immédiats, doivent être faciles à nettoyer et pouvoir supporter des lavages et des brossages répétés.

Justification : Plus approprié

L'étal doit avoir facilement accès à une prise d'égoût ou autre dispositif permettant l'évacuation des eaux usées selon les règles de l'hygiène.

L'étal doit être éloigné des fumées provenant des moteurs à explosion.**5.2 Structures**

~~5.2.2 Les emplacements réservés à la préparation des aliments et les plans de travail doivent faire appel à un matériau lisse et étanche, agréé pour l'usage alimentaire.~~ **être fabriqués par un matériau lisse et étanche, agréé pour l'usage alimentaire.**

5.3 Assainissement**5.3.1 Approvisionnement en eau**

Les vendeurs doivent veiller à disposer en toutes circonstances d'un approvisionnement suffisant en eau potable. Si nécessaire, dans le cas par exemple de la vente ambulante ou si l'eau potable n'est pas encore disponible, de l'eau potable sera ~~emmagasinée~~ **stockée** dans des récipients propres réservés à cet effet. **Le paragraphe 5. 6 n'existe pas**

Justification : plus approprié**SECTION 6 - MATÉRIEL**

6.1. Le matériel doit être tenu propre. Les équipements, et notamment les récipients pour l'entreposage de l'eau potable, doivent être fabriqués en matériaux ~~ne transmettant pas les substances, odeurs ou arrière-goûts toxiques, et doivent être non absorbants (sauf s'ils sont destinés à cette fin et à la condition qu'ils~~

~~n'entraînent pas de contamination des aliments)~~ **matériaux appropriés, étanches**, résistants aux corrosions et pouvant supporter des opérations répétées de nettoyage et de désinfection.

6.2. Toutes les planches à découper à utiliser pour la préparation des aliments ne doivent présenter ni fentes, ni crevasses et n'être que modérément usagées, elles doivent être nettoyées et désinfectées selon l'une des méthodes décrites à la section 6.5

Justification : respect des Bonnes Pratiques d'Hygiène

Chaque vendeur doit veiller à ce que les ustensiles et la vaisselle défectueux, endommagés, fendus, rouillés, ébréchés et généralement impropres à l'emploi soient mis hors service et ~~enlevés~~ **éliminés**.

7.5 Transport des aliments vendus sur la voie publique

~~Tous les véhicules servant au transport des aliments doivent être propres et en bon état, convenablement équipés en fonction de la nature des aliments transportés et à l'abri de la contamination de l'environnement.~~

Ces véhicules doivent être soumis à un examen technique pour vérifier leur capacités à transporter des aliments dans les bonnes conditions de températures pour assurer une bonne conservation des aliments pendant le transport.

Justification: pour assurer une bonne conservation des aliments pendant le transport.

~~Le lait doit être transporté jusqu'au point de vente en récipient isolant à une température maximale de 4°C.~~

Pour le transport des denrées périssables tels que le lait à l'état réfrigéré, dans un périmètre de 80 km sans rupture de charge, aucun dispositif particulier n'est exigé si ce n'est l'obligation de maintenir la température et l'hygiène de transport.

Pour le transport des denrées périssables à l'état réfrigéré, pour les autres cas de figure, des équipements / engins de transport isothermes, équipés ou non d'un dispositif thermique frigorifique ou réfrigérant doivent être employés.

SECTION 8 - CENTRES DE RESTAURATION SITUÉS SUR LA VOIE PUBLIQUE

N.B.: Des prélèvements d'échantillons doivent être effectués régulièrement, mais leur périodicité doit dépendre de l'origine et de l'utilisation de l'eau, les prélèvements devant être plus fréquents lorsqu'il s'agit d'adduction privée que dans le cas d'adduction publique. On peut utiliser du chlore ou un autre désinfectant. En cas de chloration, il convient de déterminer quotidiennement le chlore libre au moyen d'essais chimiques. Le point de prélèvement doit se situer de préférence au point d'utilisation, mais il serait utile d'effectuer de temps à autre un prélèvement au point d'arrivée de l'eau dans l'établissement.

Les prélèvements d'eau doivent être effectués régulièrement pour vérifier la qualité microbiologique, leur périodicité doit dépendre de l'origine et de l'utilisation de l'eau.

8.4 Installations sanitaires ~~réservées à la clientèle~~

les installations sanitaires concernent aussi bien les vendeurs et leurs employés et la clientèle

(d) suffisamment approvisionnées en eau et savon liquide de préférence

Justification : Assurer le respect des Bonnes Pratiques d'Hygiène

IACFO

IACFO would like to highlight the importance of this topic to many consumers in the Near East, and the critical role registration and licensure plays in successful implementation of such a food safety program.

SECTION 3 – GENERAL REQUIREMENTS

IACFO recommends that the relevant authority have specific authority to track violators and to withdraw registration when appropriate.

3.3 Conditions for licensing

3.1.1 ~~No relevant authorities shall ...~~ Relevant authorities should track compliance of street vendors and should only issue and renew the licenses of vendors that commit to comply with all the requirements of the Code of Practice established by the officially recognized authorities within a determined period of time.