

**PROPOSED DRAFT REVISED CODE OF HYGIENIC PRACTICE FOR THE
PREPARATION AND SALE OF STREET-VENDED FOODS**

(Regional Standard - Latin America and the Caribbean - CAC/RCP 43 - 1995)

(At Step 5 of the Procedure)

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FOR THE PREPARATION AND SALE OF STREET-VENDED FOODS**

(Regional Standard - Latin America and the Caribbean)

SECTION 1. INTRODUCTION

This Code contains a series of requirements and practices to be observed in the preparation and sale in the street of food and beverages for direct consumption.

This Code shall apply to places where they are prepared, points where they are sold and means of transport used.

SECTION 2. OBJECTIVES

Its purpose is to ensure that foods are safe and fit for consumption, in order to protect the health of the persons who use this type of food service.

This Code will be based on the International Recommended Code of Practice - General Principles of Food Hygiene - CAC/RCP 1-1969, Rev. 3 (1997).

SECTION 3. DEFINITIONS

For the purposes of this Code, the definitions specified in the documents of the Codex Alimentarius shall apply. Other relevant definitions are as follows:

- **Waste water:** Water from domestic and industrial drains.
- **Street foods:** Ready-to-eat foods and beverages prepared and/or sold by vendors especially in streets and other similar public places.
- **Environment:** Surrounding area/place where food are prepared, maintained, exposed, served and/or consumed.
- **Authorized:** which has been permitted by the competent authority
- **Food and beverages for direct consumption:** Any type of hot or cold food or beverage ready for consumption.
- **Input:** Element needed to obtain a product.
- **Organoleptic Testing:** Assessment made through the sense organs (sight, smell, touch, taste).
- **Perishable:** Easily spoiling or decomposing.
- **Sales point:** Any fixed or mobile structure intended for the sale of food or drink for direct consumption in the street.
- **Crockery:** All glasses, plates and dishes used in serving meals

SECTION 4. REQUIREMENTS FOR INPUTS AND INGREDIENTS

4.1 Purchase of Inputs and Ingredients.

4.1.1 Purchase inputs and ingredients from approved retailers, under adequate storage conditions, refrigeration/freezing when necessary (perishable items), stored on shelves, in boxes or baskets and protected from contamination.

4.1.2 Purchase packaged inputs and ingredients that bear a guarantee of manufacture's brand name. Do not purchase food products unlabelled and/or unpacked and/or without shelf-life adequately visible and valid, when applicable.

4.1.3 Do not purchase products the sensory properties of which are not proper or do not correspond to the specific characteristics or nature of the fresh food or raw material or have signs of any kind of alteration and/or adulteration

4.1.4 Do not purchase perishable products maintained at inadequate temperature.

4.1.5 Do not purchase products that are not from approved and/or inspected origin or that are conserved, transported or maintained in inadequate or improper conditions.

4.1.6 Do not purchase food products in quantities greater than the capacity in the existing area for adequate storage/maintenance.

4.2 Transport, Reception and Storage of Inputs and Ingredients.

4.2.1 Transport all purchased items in adequate conditions, avoiding hazards of chemical, physical or biological nature and spoilage of the goods, maintaining an adequate temperature, isolation of each item to prevent cross-contamination. They should not be transported with toxic and/or chemical substances (disinfectants, detergents, pesticides, etc). For packaged products follow the instructions from the manufacturer on the label; and/or storage conditions in compliance with the general principles of food hygiene and legal applicable provisions.

4.2.2 The vehicle for transportation should be adequately cleaned and disinfected and should have sufficient internal space and the necessary equipment to assure food safety and quality.

4.2.3 Inputs and ingredients must be received and maintained in clean and protected place: meat, offal and fish and all perishable product shall be placed on trays, respectively under refrigeration and/or freezing, and bulk commodities in clean containers.

4.2.4 Shelves, boxes and storage space should be of non-contaminating material, clean and protected from dust and other contaminating agents. They should not be placed directly on the ground.

4.2.5 Keep recipients containing foods clearly labelled, and in separate areas from non edible products, like soap, disinfectants, pesticides, others toxic or poisonous substances, observing the adequate conditions for better maintenance of each item.

4.2.6 Rotate the stock of products: first in, first out.

4.2.7 Keep the food protected against contact with pests.

NOTE HA (HAZARD ANALYSIS) - FOOD PRODUCTS MAY BE CONTAMINATED WITH PATHOGENIC MICROORGANISMS. BACTERIA CAN GROW IN INADEQUATE TIME/TEMPERATURE CONDITIONS. THE PROXIMITY BETWEEN DIFFERENT PRODUCTS MAY CAUSE CROSS-CONTAMINATION. EXPOSURE TO THE ENVIRONMENT MAY CONTAMINATE FOOD. PHYSICAL AND CHEMICAL CONTAMINATION MAY OCCUR WHEN EDIBLE AND NON EDIBLE PRODUCTS ARE TRANSPORTED TOGETHER. CHEMICAL, PHYSICAL AND BIOLOGICAL CONTAMINANTS MAY BE CONTROLLED FROM THE SOURCE/ORIGIN OF FOOD PRODUCTS.

NOTE CCP (CRITICAL CONTROL POINTS) - CONTROL OF TIME/TEMPERATURE IS AN EFFECTIVE MEASURE TO PREVENT BACTERIAL MULTIPLICATION AND FOOD SPOILAGE. SEPARATION OF FOOD ITEMS MAY PREVENT CROSS CONTAMINATION. PROTECT FOODS FROM AIR, DUST AND OTHER ENVIRONMENTAL VECTORS IN ORDER TO PRESERVE ITS SAFETY AND QUALITY. CLEANLINESS AND DISINFECTION OF TRANSPORT AREA IS BASIC TO PREVENT PHYSICAL, CHEMICAL AND BIOLOGICAL CONTAMINATION. SELECT LOCAL SALE AND ORIGIN OF PRODUCTS, IN ORDER TO ENSURE HAZARD CONTROL FROM THE ORIGIN AND INCLUDING TRANSPORTATION AND STORAGE.

SECTION 5. REQUIREMENTS FOR THE AREA OR PLACE OF PREPARATION

5.1 Area where the food is prepared

5.1.1 Indoor areas

5.1.1.1 - Shall be designed and constructed according Section IV of the International Recommended Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1979)

5.1.1.2 - Shall be sufficiently lit, kept clean as much as possible at all time and far from any source of contaminants (rubbish, waste water, animals)

5.1.1.3 - Devices shall be manufactured with adequate material, in order to be easily cleaned and disinfected as much as necessary.

5.1.1.4 - Water for general purposes (to wash items and recipients) shall be potable.

5.1.1.5 - When necessary, pipe and containers for water storage shall be cleaned frequently, as necessary.

5.1.1.6 - The waste water must be adequately collected, and should not present a hazard to the potable water supply, to the food, to the surrounding area, to the food handlers.

5.1.1.7 - The working area, including surfaces in contact with food (utensils, table surface, cutters, whirlpools and others) should be in good repair and maintenance conditions and should be washed with potable water.

5.1.1.8 - Do not use, for foods, containers previously used for insecticides, paints, motor oil and other non edibles products.

5.1.1.9 - Do not keep fuel, toxic, inflammable products in direct contact with food and food handlers/cookers. Maintain the security rules concerning electricity, toxic, explosive and inflammable substances in order to protect all persons.

5.1.2 Out door areas

5.1.2.1 - They shall be sufficiently clean, protected from direct sun, dust and wind, and shall not be in direct contact with the public and consumers.

5.1.2.2 - Devices such as stoves or similar must be constructed and maintained safely and adequately

5.1.2.3 - The potable water supply shall be sufficient for all the needs. When the water supply is not from a potable public source, it must comply with the same quality of potable supplies

5.1.2.4 - The area where the food will be prepared should be at least 60 to 70 cm from the ground and adequate to the quantity of food prepared, manipulated and conserved

5.1.2.5 - Equipments, utensils, whirlpools, working surface and others should fulfill the same requisites described in 5.1.1

NOTE HA - SURROUNDING AND SURFACE AREAS MAY BE A SOURCE OF CHEMICAL, PHYSICAL AND BIOLOGICAL CONTAMINATION. INADEQUATE OR CONTAMINATED WATER IS A SOURCE OF CONTAMINATION OF FOOD, FOOD HANDLERS, FOOD CONSUMERS AND ENVIRONMENT.

NOTE CCP - SURROUNDING AND SURFACE AREAS SHALL BE ALWAYS CLEANED, DISINFECTED AND WELL MAINTAINED. WATER SHALL BE POTABLE, SINCE IT IS A FOOD INGREDIENT (AS WATER AND AS ICE) AND A CLEANING AGENT FOR FOODS, SURFACES IN CONTACT WITH FOODS, HANDS, UTENSILS, ETC.

5.1.3 Hygienic Facilities

5.1.3.1 When necessary, potable water may be transported and maintained in adequate container (easy to clean, non toxic material, sealed, supplied with a cover, with a tap or faucet), constructed in order to preserve the product and prevent contamination.

5.1.3.2 Containers, utensils and working surfaces for food handling should be of a non toxic material, easy to clean, resistant to high temperature, when used for cooking.

5.1.3.3 Detergents and disinfectants used to clean and disinfect working surfaces, utensils, whirlpools and similar should be non toxic and non corrosive, as much as possible.

5.2 **Hygienic Practice**

5.2.1 People affected by a foodborne communicable disease, including sore throat, should not manipulate food.

5.2.2 People with cuts, wounds or similar affections in the hands and forearms, should not manipulate foods.

5.2.3 Hair must be completely covered during food handling.

5.2.4 Food handlers should not spit or sneeze during food handling. Avoid smoking and others attitudes/habits that can compromise food safety and quality.

5.2.5 Food handlers and others employees should wear clothes adequately cleaned, that may be protected by apron or overall. The clothes should be changed every day or when necessary.

5.2.6 Food handlers should not wear rings or bracelets while handling food.

5.2.7 People should not manipulate food and money at same time.

5.2.8 After use of toilets and direct handling of fresh foods such as meat and vegetables, and before handling prepared or semi-prepared foods, hands and forearms should be carefully washed with potable water and disinfecting soap.

5.2.9 Food handlers should be trained in hygienic handling of foods and shall demonstrate capacity to protect foods all the time.

5.2.10 Utensils, dishes, glasses, whirlpools, surface working area, etc. shall be cleaned and disinfected after each kind of food preparation, before final food preparation or ready-to-eat food handling and immediately after consumption.

NOTE HA - THERE ARE MANY SOURCES OF FOOD CONTAMINATION AND/OR CROSS CONTAMINATION BETWEEN DIFFERENT FOOD PRODUCTS, SURFACES AND HANDS BY DIRECT OR INDIRECT CONTACT, AS WELL AS SOME CONDITIONS THAT MAY PROMOTE GROWTH OF PATHOGENIC BACTERIA OR CONTAMINATION IN FOODS.

NOTE CCP – ALL INGREDIENTS AND STEPS OF FOOD HANDLING SHALL BE CONSIDERED AND ANALYSED AS TO THE POSSIBILITY OF PATHOGENIC BACTERIA GROWTH AND/OR DIRECT OR INDIRECT INTRODUCTION OF CONTAMINANTS. AVOID EXCESSIVE TIME/TEMPERATURE CONDITIONS AND POSSIBILITIES FOR CONTAMINATION, IN EACH AND EVERY STAGE OF THE CHAIN (PURCHASING, TRANSPORTING, STORAGE, DISPLAY, HANDLING, ETC)

SECTION 6. REQUIREMENTS FOR FOOD PREPARATION

6.1 Hygienic handling of fresh foods

6.1.1 Fruits and vegetables

6.1.1.1 Only use fruits and vegetables that were preserved from cross contamination and conserved adequately.

6.1.1.2 Select fruit and vegetables, taking off parts or whole pieces that are unsuitable and checking that they are intact and fit for human consumption.

6.1.1.3 Rinse the items selected in order to remove gross dirt.

6.1.1.4 Wash and disinfect fruits and vegetables before direct use or as food ingredient.

6.1.1.5 Prepare each kind of fruit and vegetable as necessary and according to the intended use.

6.1.1.5.1 Take off peels, press and/or cut fruits, using adequate and hygienized devices and utensils, when applicable

6.1.1.6 Maintain the previously prepared fruits and vegetables in hygienized recipients, covered adequately and kept at a maximum temperature of 25°C.

NOTE HA - FRUITS AND VEGETABLES MAY BE CONTAMINATED FROM ORIGIN AND/OR BY CROSS CONTAMINATION IN THE MARKET (CHILLING WATER, CONTACT WITH SURFACE AND OTHERS PRODUCTS), WITH PATHOGENIC BACTERIA, VIRUSES AND PARASITES. TAKE CARE NOT TO CONTAMINATE SURFACE AREAS AND/OR FINAL PRODUCT. OTHERS CONTAMINANTS OF CHEMICAL NATURE (PESTICIDES, MYCOTOXINS, ETC) SHALL BE CONTROLLED AT THE SOURCE AND DURING TRANSPORT AND STORAGE, SINCE THERE IS NO EFFECTIVE PREVENTIVE MEASURE APPLICABLE DURING FINAL PREPARATION. PHYSICAL HAZARDS MAY BE CONTROLLED BY MANUAL SORTING OUT.

NOTE CCP - SELECTION, RINSING, WASHING AND DISINFECTING IS AN IMPORTANT AND INDISPENSABLE MEASURE AND MAY BE CONDUCTED BEFORE STORAGE (TO PREVENT CONTAMINATION IN THE REFRIGERATOR AND OTHER STORAGE AREAS) OR IMMEDIATELY BEFORE USE. AVOID EXCESS OF REMAINING MOISTURE ON THE PRODUCT, TO PREVENT BACTERIAL MULTIPLICATION AND FOR A BETTER STORAGE OF THE PRODUCT. SELECT LOCAL OF SALE AND ORIGIN, IN ORDER TO ENSURE OF HAZARD CONTROL.

6.1.2 Fresh meat and fish

6.1.2.1 When necessary, thaw meat in a refrigerator, overnight or for the necessary time; a microwave oven may be use to accelerate thawing. Avoid thawing at room temperature.

6.1.2.2 Avoid excess exposure to room temperature when working with fresh meat.

6.1.2.3 Handle fresh meat in such a way to prevent immediate or latter, direct or indirect cross contamination of meat or surface, utensils, and other food products).

6.1.2.4 Clean fresh meat, cutting off non desirable parts, when necessary.

6.1.2.5 Pre-prepare the meat by slicing, cutting, grinding, etc, as adequate for the intended use.

6.1.2.6 When applicable, season and flavor according to the intended use.

NOTE HA - FRESH MEAT MAY BE CONTAMINATED FROM THE ORIGIN AND BY FURTHER HANDLING/MARKETING CONDITIONS AND MAY PRESENT PATHOGENIC BACTERIA, VIRUSES AND PARASITES. IT IS THEREFORE A POTENTIAL SOURCE OF CONTAMINATION (SURFACES, FOOD HANDLERS, UTENSILS, ETC). INADEQUATE THAWING MAY LEAD TO PATHOGENIC BACTERIA MULTIPLICATION ON PRODUCT SURFACE, SINCE SURFACE WILL BE AT ROOM TEMPERATURE FOR A LONG PERIOD OF TIME. OTHER CONTAMINANTS OF CHEMICAL NATURE, SUCH AS ANTIBIOTICS AND SULFITES, SHALL BE CONTROLLED FROM THE ORIGIN THROUGHOUT TRANSPORTATION, STORAGE AND OTHER STEPS PRIOR TO PURCHASE OF THE PRODUCT.

NOTE CCP - CLEAN AND DISINFECT ANY SURFACE THAT HAS BEEN IN CONTACT WITH FRESH MEAT, IN ORDER TO PREVENT CONTAMINATION OF READY TO EAT FOOD. AVOID EXCESSIVE ROOM TEMPERATURE EXPOSURE OF FRESH MEATS IN ORDER TO PREVENT EXCESSIVE MULTIPLICATION OF PATHOGENIC BACTERIA. SELECT LOCAL OF SALE AND ORIGIN OF PRODUCTS, IN ORDER TO ENSURE THAT HAZARDS HAVE BEEN CONTROLLED IN PREVIOUS STEPS.

6.1.3 Other foods

6.1.3.1 Other foods, as cheeses, salami, sausages, etc, may be manipulated under hygienic conditions:

6.1.3.1.1 Avoid excess contact with hands; conduct all handling such as slicing, cutting, grinding, etc. using adequate devices and/or utensils.

6.1.3.1.2 Avoid excessive exposure at room temperature; maintain under refrigeration at a maximum of 5°C.

6.1.3.1.3 Prepare the amount necessary for at maximum 4 hours of work.

6.1.3.2 Food containers and packaged foods shall not present any alteration (corrosion, visual alteration, etc)

6.1.3.3 Grains, flour, sugar, salt, and similar products shall not contain humidity and shall be kept in adequate containers with cover, to prevent alteration/contamination, as much as possible.

6.1.3.4 Do not use raw eggs in the preparation of food and beverages intended for direct consumption, if they are not cooked afterwards.

Mayonnaise, egg sauces, mousse and similar dishes prepared with raw eggs should originate from industrial establishments.

6.1.3.5 For other products, in general, maintenance and use shall be as indicated by the producer and/or in accordance with hygienic rules.

NOTE HA - FOODS MAY BE CONTAMINATED AT THE SOURCE AND MAY BE CONTAMINATED BY INADEQUATELY WASHED AND DISINFECTED DEVICES AND UTENSILS. EGGS MAY BE INTERNALLY CONTAMINATED WITH PATHOGENIC BACTERIA.

NOTE CCP - AVOID ANY SOURCE OF CONTAMINATION AND/OR PATHOGENIC BACTERIA MULTIPLICATION. SELECT PURCHASE LOCAL AND ORIGIN, IN ORDER TO ASSURE HAZARD CONTROL.

6.2 Requirements for final preparation

- 6.2.1 Cook the food sufficiently, noting the corresponding change of colour, aspect and/or consistency
- 6.2.2 Protect the food before cooking from all possible sources of contamination. If the prepared food is to be garnished with non cooked ingredients, avoid excessive contact with them, as regards time and temperature, before consumption.
- 6.2.3 The time between preparation and consumption of foods should be as follows:
- 6.2.3.1 Up to 6 hours, when foods are kept at a temperature superior to 60°C
- 6.2.3.2 Up to one day, when foods are kept at a maximum temperature of 5°C
- 6.2.3.2.1 Chilling time for hot foods shall not be superior to three hours to reach a temperature of 5°C.
- 6.2.3.3 Reheat refrigerated food completely only once to a temperature of 70°C, immediately before consumption
- 6.2.4 Sandwiches prepared at the street-vending sales point shall be prepared at the moment of consumption
- 6.2.5 Fresh salads and prepared fresh fruits dishes shall be preferably seasoned at time of consumption
- 6.2.6 Other kind of salads (vegetables, additions such as mayonnaise dressing, other creams, cheese, ham, etc) shall be maintained below 5°C from their preparation until final consumption
- 6.2.7 Foods that will be cooked/heated immediately before consumption (such as pizza, kibe, etc) shall be maintained below 5°C
- 6.2.8 Use of leftovers shall be avoided, except when its utilization does not represent a hazard. Care should be taken to avoid preparing food in excess of the daily sale capacity.

NOTE HA - MICROORGANISMS ARE HEAT-SENSIBLE, AT A DEGREE DEPENDING ON BIOLOGICAL TYPE, FORM AND TIME OF EXPOSURE AT DETRIMENTAL TEMPERATURES. HOWEVER, HOME COOKING IS NOT SUFFICIENT TO STERILIZE FOODS. WHEN AT ROOM TEMPERATURE, THE REMAINING BACTERIA MAY MULTIPLY IN A GEOMETRICAL PATTERN, THE FINAL NUMBER DEPENDS ON TIME OF EXPOSURE AT INADEQUATE TEMPERATURE. BELOW 5°C, THE MULTIPLICATION PATTERN IS DELAYED IN ORDER TO NOT REACH HIGH NUMBER OF PATHOGENIC BACTERIA WITH THE SAME INTENSITY AND AT HIGH RISK LEVELS. OTHER FACTORS MAY CONTROL/STRENGTHEN THE EFFECT OF HEAT: LOW pH, HIGH ACIDITY, HIGH CONCENTRATION OF SALT, PRESENCE OF ADDITIVES, ETC (LOW HUMIDITY IS USED FOR CONTROL, BUT NOT TO STRENGTHEN HEAT EFFECT). OTHERS PATHOGENS, AS FISH PARASITES, MAY BE CONTROLLED BY FREEZING, DURING ADEQUATE PERIODS OF TIME, PRIOR TO USE. SOME BACTERIA MAY PRODUCE HEAT-STABLE TOXINS IN THE PRODUCT.

NOTE CCP - CONSIDERING HEAT SENSITIVITY AND OTHER FACTORS THAT MAY BE USED TO CONTROL PATHOGENIC MICROORGANISMS, COOK COMPLETELY TO REACH INTERNAL PARTS OF THE FOOD AND MAINTAIN AT LOW TEMPERATURES TO CONTROL RISK OF BACTERIAL HAZARDS.

SECTION 7. REQUIREMENTS FOR THE TRANSPORT OF PREPARED FOOD

7.1 Vehicles for the transport of prepared foods shall have a separate area protected from direct sun, wind, dust, rain and other contamination agents.

7.2 The vehicle area must be constructed with adequate material for food transportation, impermeable and easy to clean

7.3 Avoid transportation of dirty containers and waste materials together with foods. If not possible, protect the food from dirt and waste material by physical means,.

7.4 When necessary, food shall be transported in adequate (non toxic material, well cleaned and disinfected) containers, conveniently sealed and protected from extraneous contamination

7.5 The temperature shall be controlled, avoiding room temperature for foods that must be maintained heated or refrigerated, when the time of transportation exceeds 1h and/or in conformity with the necessary procedures to control bacterial multiplication.

7.6 When the transportation time exceeds 2h, the food containers may be packaged in thermal boxes

7.6.1 Keep hot foods separate from refrigerated foods in thermal boxes. Use different thermal boxes for these two types of prepared foods.

7.6.2 When hot transportation of prepared food at 60°C is not possible, pre-chill the food below as indicated in section 6.2.3.

NOTE HA - TRANSPORTATION MAY BE A SOURCE OF CONTAMINATION AND/OR A STAGE IN BACTERIAL MULTIPLICATION.

NOTE CCP - AVOID ANY SITUATION THAT MAY CONTAMINATE FOOD AND/OR ALLOW BACTERIAL MULTIPLICATION.

SECTION 8. REQUIREMENTS FOR STREET FOOD MARKETING

8.1 Sales Area

8.1.1 Sales point (kiosks, barrows, mobile stalls, etc) shall be built in solid and resistant material, and should be easily sanitized.

8.1.2 Sales point shall be kept clean and in good condition/repair.

8.1.3 When not in use, sales local shall be kept protected and when it is a mobile structure it shall be kept in a clean place.

8.1.4 Sales local should not be used for any other purpose

8.1.5 Sales area shall be placed in an authorized zone, in order to be protected from contaminants originating from vehicles traffic, pedestrians, domestic animals and/or vectors.

8.1.6 Sales local and point shall be free from personal belongings such as clothes, footwear, blankets, tobacco etc. Avoid contact between personal belongings and the area for food preparation, storage and/or consumption.

8.1.7 The surrounding of sale point should be kept clean and litter-free

8.1.8 Adorning items, such as vases with or without flowers or plants and others may be placed in such a way that does not represent a source for food contamination

NOTE HA - HAZARDS IN FOODS MAY BE DERIVED FROM SURROUNDING AREA.

NOTE CCP – THE AREA FOR FOOD SALE SHALL BE ADEQUATELY SELECTED AND THE SURROUNDINGS WILL NOT PRESENT INADEQUATE CONDITIONS, AS MUCH AS POSSIBLE.

8.2 Protection and Sale of foods

8.2.1 Disposable plates, covers, glasses, napkins and others shall be used to serve food and beverages.

[8.2.1.1 When not possible, the non disposable serving items should be washed, cleaned and disinfected between their utilization.]

8.2.1.1.1 Leftovers in dishes, glasses and similar items shall be discharged in a safe and convenient covered recipient and should not be consumed by domestic animals and/or vectors. Used disposable items should be discharged in separate containers from leftovers, which should be similarly adequate and safe.

8.2.1.2 Take away food shall be wrapped in unused non-contaminant paper and/or plastic. The use of printed plastic paper is forbidden because of the migration of its components, particularly if comes into direct contact with the food.

8.2.2 Final food preparation and reheating can be conducted in sale local in such a way to assure and maintain food safety.

8.2.2.1 For safety, avoid excessive handling of foods in street vending area.

8.2.3 The food and beverages displayed for sale must be well protected and in adequate storage temperature

8.2.3.1 When hot foods were chilled for transportation, reheating must be completed above 70°C.

8.2.4 Salt, sugar, mustard, ketchup, mayonnaise and similar products, that will be used by the consumer, should be in individual portion package

8.2.5 Utensils used to take food portions for consumption shall be cleaned and disinfected as much as possible

8.2.5.1 Avoid direct hand contact with ready-to-eat food of any kind, including peeled fruits.

8.2.6 Do not handle money, tickets, etc, and food at the same time. When this is not possible, wash/disinfect hands before serving foods

8.2.7 If the sale local is a vehicle, the driving compartment shall be duly separate from the food final preparation, storage, sale and/or consumption compartment or the food handling compartment should be separate from the rest of the vehicle.

NOTE HA - DISHES, GLASSES, SERVING UTENSILS AND SIMILAR ITEMS MAY ALSO BE IMPORTANT SOURCES OF FOOD CONTAMINATION. LEFTOVERS ARE ATTRACTIVE TO ANIMALS, WHICH MAY ALSO BE A SOURCE OF FOOD CONTAMINATION.

NOTE CCP – DISPOSE OF DISHES, GLASSES AND SIMILAR ITEMS IN SEPARATE CONTAINERS FROM LEFTOVERS. AVOID ATTRACTING ANIMALS. [KEEP SERVING UTENSILS IN ADEQUATE CONDITION AND CLEANLINESS.]

8.3 Requirements for the Vendor/Handler

8.3.1 Food vendor/handler shall wear appropriate clothes, preferably protected with an apron used exclusively during sale activities.

8.3.1.1 Clothes and apron should be always cleaned and shall be changed as frequently as necessary.

8.3.1.2 Hair and beards shall be completely covered.

8.3.1.3 Hair and fingernails shall be short and clean.

8.3.2 Food vendor/handler should have good and hygienic attitudes/habits and background.

8.3.2.1 General knowledge of foodborne communicable diseases and of possible sources of food contamination.

8.3.2.2 Knowledge of possibility of foodborne disease by contamination of foods via cuts or skin infection, sore throat and other skin diseases.

8.3.2.3 Knowledge of the factors affecting the life and death, survival and multiplication of pathogenic microorganisms in food.

8.4 Responsibility of vendors

In addition to the above requirements, food handlers or vendors shall be responsible for the hygiene and protection of foods they prepare or sell, and of all conditions which may affect their safety.

NOTE HA - FOOD HANDLER/VENDOR MAY BE AN IMPORTANT SOURCE OF CONTAMINATION.

NOTE CCP - ADEQUATE TRAINING AND MAINTENANCE OF HYGIENIC PRACTICES FOR FOOD HANDLER/VENDOR IS IMPORTANT TO ASSURE FOOD SAFETY.

SECTION 9. HANDLING AND DISPOSAL OF WASTE AND PEST CONTROL

9.1 Waste containers shall be kept far from handling food area and shall be covered with lids and if possible with automatic or non-manual closing system.

9.1.1 Waste containers should be of resistant material, impermeable and easy to clean.

9.1.2 Waste containers should be located in such a way as to avoid contact with the floor or the walls.

9.2 Wastewater shall be collected and discharged in a separate way from solid wastes, with a connection to the sewage network if possible. It shall be disposed in public drainage, avoiding discharge on the ground and/or surface water, as river and lakes.

9.3 When collecting solid wastes, recyclable and non recyclable material should be kept separate. The destination should be according to the public municipal regulations.

9.3.1 Food waste material should be disposed in such a way as to avoid attracting animals, such as flies, dogs and cats.

9.4 When necessary, pest control shall be conducted according municipal, provincial and/or national rules. Application of chemical substances for pest control shall be carried out by authorized technical personnel only, providing the protection of food, food vendor/handler and environment.