

# codex alimentarius commission

FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD HEALTH  
ORGANIZATION

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ALINORM 93/28

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**CODEX ALIMENTARIUS COMMISSION**  
**Twentieth Session**  
**Geneva, 28 June - 7 July 1993**

**REPORT OF THE TENTH SESSION OF THE**  
**CODEX COORDINATING COMMITTEE FOR AFRICA**  
**Abuja, Nigeria, 3 - 6 November 1992**

N.B.: This report incorporates Codex Circular Letter CL 1992/33-AFRICA

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CX 3/5

CL 1992/33-AFRICA

TO:           - Codex Contact Points  
              - Interested International Organizations  
              - Participants in the 10th Session of the Codex Coordinating Committee  
              for Africa

FROM:       - Secretary, Joint FAO/WHO Food Standards Programme  
              FAO, 00100 Rome, Italy

SUBJECT:    Distribution of the Report of the Tenth Session of the Codex  
Coordinating Committee for Africa (ALINORM 93/28)

A.       MATTERS FOR CONSIDERATION BY THE 20th SESSION OF THE CODEX ALIMENTARIUS  
COMMISSION

Proposed Draft Standard at Step 5

1.       Proposed Draft African Regional Standard for Processed Couscous  
(ALINORM 93/28, par.29, Appendix III)

Governments and international organizations wishing to submit comments on the above document should do so in writing to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, 00100 Rome, Italy, before 30 May 1993.

Proposed Code of Practice at Step 3

2.       Proposed Draft Code of Practice for Street Foods in Africa (ALINORM 93/28,  
para. 54, Appendix IV)

Note: Subject to the approval of the Commission, a circular letter will be sent requesting comments at Step 6 on the Proposed Draft African Regional Standard for Processed Couscous, and at step 3 on the Proposed Code of Practice for Street Foods in Africa.

SUMMARY AND CONCLUSIONS

The summary and conclusions of the 10th Session of the Codex Coordinating Committee for Africa are as follows:

Matters for consideration by the Commission:

The Committee:

- agreed to advance to Step 5 the Proposed Draft African Regional Standard for Processed Couscous (Appendix III, para.29).
- agreed to circulate for comments at Step 3 the Proposed Draft Code of Practice for Street Foods in Africa (Appendix IV, para. 54).
- agreed to nominate Professor J.A. Abalaka (Nigeria) for appointment as Coordinator for Africa to serve from the end of the 20th Session to the end of the 21st Session of the Commission (para. 80).

Other matters of interest to the Commission:

The Committee:

- agreed to endorse the Guidelines for the work of Codex Contact Points in the Region, with the reservation that not all of their provisions were applicable in Africa (para. 48).
- considered the conclusions of the Workshop on the Management of Food Control Programmes and agreed on a number of recommendations aimed at improving national food control systems, while expressing the wish that FAO should continue its efforts to help the countries in the region to achieve this end (para. 59).
- agreed to develop information exchange on food control matters in the Region, with the involvement of the Coordinator and the Codex Contact Points as well as the cooperation of ARSO (para. 65).
- agreed that information on the training of food inspectors in the Region should be centralized at the level of the Coordinator and made available easily to member countries (para. 71).
- agreed to develop cooperation with ARSO, with the understanding that Codex had the responsibility for food standardization and ARSO should concentrate on standards for laboratory equipment and act as a regional Data Bank through ARSO-DIS (para. 75-77).
- agreed that means should be considered to increase consumer participation in the Region (paras. 24 & 78).

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## INTRODUCTION

1. The Tenth Session of the Codex Coordinating Committee for Africa was held in Abuja, Nigeria, from 3-6 November 1992, at the kind invitation of the Government of the Federal Republic of Nigeria. The Session was chaired by Professor J.A. Abalaka, Director-General of the Standards Organisation of Nigeria. It was attended by 54 delegates and observers from 15 member countries, one observer country and two international organizations. A complete list of participants is given in Appendix I to this report.

### OPENING OF THE SESSION (Agenda Item 1)

2. During the opening ceremonies the participants were welcomed by the President, Commander-in-Chief of the Armed Forces of the Federal Republic of Nigeria, General Ibrahim Badamasi Babangida. A copy of the speech of the President is attached to the present report as Annex II. Several representatives of the Government of Nigeria and the Chairman of the Committee welcomed the participants and addressed the meeting.

#### Opening remarks by the Honourable Minister for Industry and Technology, Major General A.B. Mamman (Retired)

3. The Minister welcomed the participants to the Committee and stressed the importance of the work being conducted in the framework of the Codex Alimentarius Commission. He emphasized the need for international standards which would facilitate international trade for the benefit of the economic development of the countries concerned, especially in the Region of Africa. The Minister reasserted his continuous support to the Standards Organisation of Nigeria in its essential task, and wished the Committee success in its work.

#### Opening remarks by the Honourable Minister of Agriculture, Alhaji Abubakar Habu Hashidu

4. The Minister welcomed the participants to the Committee and presented the policy implemented to develop the sectors of Agriculture and Fisheries, and to ensure the safety and quality of agricultural products. He outlined the regulations and control applied to the use of pesticides, fertilizers and veterinary drugs through its services of inspection, and emphasized the international role played by the Regional Quarantine Station for West Africa, in the framework of the Organization of African Unity. He also stressed the efforts carried out to improve the nutritional status of the population, and the activities related to the protection of the environment. The Minister expressed his appreciation of the work undertaken by the Committee and his hope that this meeting would be successful.

#### Welcome address by the Director-General of the Standards Organisation of Nigeria, Professor J.A. Abalaka

5. The Director-General welcomed the participants and recalled the objectives of the Codex Alimentarius regarding protection of the consumer so as to ensure an adequate supply of safe food, and facilitate international trade in food. He emphasized the importance for Nigeria of hosting for the first time the Codex Coordinating Committee for Africa, as well as the preceding Workshop on the Management of Food Control Programmes, in the perspective of a development of regional cooperation so as to improve the overall food supply for the benefit of the populations in Africa.

Address by the FAO Representative in Nigeria

6. On behalf of Mr. P. Atang, FAO Representative, on duty travel at the time of the Session, Mr. Cruz, Assistant FAO Representative, welcomed the participants and on behalf of the Director-General of FAO, and expressed his thanks to the Government of the Federal Republic of Nigeria for hosting the Session. He recalled the objectives of the Codex Alimentarius Commission and its achievements in the elaboration of commodity and general standards, maximum residue limits for pesticides and maximum limits for residues of veterinary drugs in food, as well as the evaluation of additives and contaminants. He emphasized the continuous support given by FAO to countries in the region in the area of food safety and food control, through programmes of technical cooperation and activities such as the workshop on management of food control programmes held before the Session. Mr. Cruz wished the participants all success in their work.

ADOPTION OF THE AGENDA (Agenda Item 2)

7. The Committee adopted the Provisional Agenda (CX/AFRICA 92/1) as the Agenda for the Session. At the suggestion of the Chairman, the Committee agreed to establish a Working Group to consider in detail the Proposed Draft Code of Practice for Street Foods, with the following membership: Benin, Cote d'Ivoire, Ghana, Madagascar, Nigeria, Tanzania, Uganda, under the chairmanship of Ghana. The Group also had for its consideration the WHO Essential Safety Requirements for Street-Vended foods, distributed to the participants as a Conference Room Document (WHO/HPP/FOS/92.3).

MATTERS OF INTEREST TO THE COMMITTEE: MATTERS OF INTEREST ARISING FROM FAO, WHO, THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 3)

8. The Secretariat introduced document CX/AFRICA 92/2, presenting the aforesaid matters of interest to the Committee arising since its 9th Session in December 1990. It was pointed out that several questions would be further considered under the relevant agenda items.

9. The Committee was informed of the conclusions of the Committee on Food Hygiene (25th Session), particularly the application of the HACCP principles and the comprehensive revision of the General Principles of Food Hygiene to take into account all possible sources of contamination; it was pointed out that the revised draft had been circulated for comments and that the contribution of member countries in the Region was essential in this matter of high priority.

10. The Committee was further informed of the conclusions of the Committee on General Principles, especially on the following matters: clarification of the role of the regional Coordinator, amendments to the General Principles of Codex regarding acceptance, common elaboration procedure and establishment of a "fast track" procedure.

11. While considering the conclusions of the last session of the Committee on Food Additives and Contaminants (CCFAC), the delegations of Nigeria, Benin, Morocco and Egypt questioned the decision of the Committee to discontinue work on aflatoxin M<sub>1</sub> in milk destined for baby foods, recalling that developing countries were particularly concerned with the safety of these products. It was pointed out that the maximum level for aflatoxins in liquid milk could not be applied by inference to powder milk, due to the changes introduced by processing. In reply to several requests for clarification as to the status of work in this area, the Secretariat recalled that the Committee had decided

in CL 1992-8/FAC. Further work on this contaminant was still being considered, as CCFAC had agreed to send out a circular letter to gather information on the occurrence of aflatoxin M<sub>1</sub> and suggestions for maximum levels in milk products such as powder milk, butter and cheese. The Chairman stressed the necessity for active participation in the decision-making process when matters of importance to the region were involved. The Committee agreed to convey to the attention of CCFAC its concern over the decision to discontinue work on aflatoxin M<sub>1</sub> in milk destined for baby foods, and to recommend that the occurrence of this contaminant be further considered so as to establish maximum levels in products likely to be contaminated.

PROGRESS REPORT ON ACCEPTANCES OF CODEX STANDARDS AND PROGRESS REPORT ON THE IMPLEMENTATION OF THE CODE OF ETHICS FOR INTERNATIONAL TRADE IN FOOD (Agenda Item 4)

- Acceptances

12. The Committee had before it document CX/AFRICA 92/3, presenting the recommendations of the Committee on General principles regarding the deletion of "target acceptance" and the application of "free distribution" to all Codex standards and the delegations were asked to report on the status of acceptance in their countries.

13. The delegation of Nigeria indicated that, even when formal acceptance was not notified, responsible authorities took Codex standards and Codes in consideration during the elaboration of their national food legislation, so as to integrate them as far as possible. The delegation of Botswana informed the Committee that the elaboration of a food law was now in progress, and that Codex documents were used in the process.

- Code of Ethics

14. The Secretariat presented the background to the consideration of the Code by the Coordinating Committees and recalled the recommendations of the Codex Coordinating Committee for North America and the South-West Pacific (CCNASWAP), the Executive Committee and the Codex Committee on General Principles (CCGP) in order to improve its implementation. The Committee was reminded that the Code had been published separately in a trilingual booklet, and was also included in Volume I of the Revised Codex Alimentarius.

15. The delegation of Nigeria pointed out that many sectors of the economy or official services were not aware of the existence of the Code, and that moreover the work of Codex was not always well known and recognized as a priority by responsible agencies. The Chairman recalled that it was the Coordinator's role to advise the Commission on the views of countries in the Region, and suggested he should play an active part in ascertaining that they provided significant input in the work of Codex for all matters of direct concern. The Secretariat noted that difficulties in communications between concerned administrations might hinder the implementation of programmes prepared with the assistance of FAO or other international organizations and called upon the delegates to consider way to solve this problem, so that they could avail themselves fully of the opportunities offered.

16. The delegation of Benin indicated that the national authorities had used the Code of Ethics to elaborate phytosanitary regulations, whereby explicit reference was made to the Code.



17. The delegation of Zimbabwe stressed the need for increased awareness of food related issues at the highest administrative and political level, and indicated that United Nations agencies should develop their efforts to convince governments, that urgent action should be taken in this area.

18. The Committee noted that these questions had been the subject of discussions during the Workshop and would be considered in detail under Agenda Item 9.

REPORT ON ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION SINCE THE 9th SESSION OF THE COMMITTEE (Agenda Item 5)

19. The Committee had before it document CX/AFRICA 92/4, presenting Joint FAO/WHO activities, FAO activities and WHO activities of particular interest to the region. Since no representative of WHO was present, the Secretariat invited the Committee to consider the relevant sections of the document and direct any request for further information or particular question to the Head Office or Regional Office of WHO.

20. The Secretariat emphasized the necessity for increased participation of African countries when their laboratories had the adequate facilities for monitoring contaminants such as mycotoxins, heavy metals and pesticides. They should make their intention known to the Chief of the Joint FAO/WHO Food Standards Programme.

21. In reply to a question on the procedure to be followed by any national government wishing to receive technical assistance of FAO on programmes related to food control, the Secretariat indicated that such requests should be presented through the FAO Representative in the country concerned.

22. In reply to a question regarding irradiation in relation to food safety and the necessity for specific codes in this area, the Committee was reminded that the Committee on Food Hygiene had considered this matter and had decided that there was no need to duplicate the work of the International Consultative Group on Food Irradiation (ICGFI), which had published several Codes of Good Irradiation Practice. Member countries were invited to ask the ICGFI Secretariat in Vienna for copies of the relevant ICGFI Codes.

23. The delegation of Cote d'Ivoire and Morocco pointed out that trade in irradiated foods was increasing, that this technology was recognized as safe by international agencies, and should be encouraged for use in African countries. The Delegations informed the Committee of their experience with food irradiation for specific commodities where it had appeared particularly useful.

24. With respect to the 1991 FAO/WHO Conference on Food Standards, Chemicals in Food and Food Trade the Chairman drew the attention of the Committee to the recommendations regarding consumer participation and suggested that delegates consider how they could be taken into consideration in the region of Africa. The delegation of Nigeria indicated that consumer participation was very low in his country and that it was essential to develop awareness of consumers through appropriate communication media. The delegation of Cote d'Ivoire pointed out that attempts at establishing consumers associations in African countries had not been successful so far but that they should be encouraged anew so as to increase public awareness of food safety issues.

CONSIDERATION OF THE PROPOSED DRAFT CODEX AFRICAN REGIONAL STANDARD FOR COUSCOUS  
(Agenda Item 6)

25. The Committee had for its consideration document CX/AFRICA 92/5, presenting the background to the elaboration of this draft, and comments received in reply to CL 1992/16-AFRICA (Czechoslovakia, USA), and CRD 3 containing the comments of Egypt. It was recalled that the Commission had agreed to the development of a regional standard for couscous, to be later converted into a world-wide standard under the responsibility of the Committee on Cereals, Pulses and Legumes.

26. The delegation of Nigeria drew the attention of the Committee to the fact that in their countries, the term "couscous" covered products prepared with cereals such as maize, millet or sorghum, and proposed that the scope of the standard should not be limited to durum wheat but include other cereals. The delegation of Morocco stressed that this standard had been proposed with the understanding that the term "couscous" when used alone, applied to durum wheat semolina, and that, with respect to trade, any other product should be labelled with a qualifying mention such as "maize couscous" or "millet couscous". It was pointed out that in this case, relevant quality factors should be incorporated in the standard for these products.

27. There were no specific proposals at this stage for such a revision of the draft, and after an extensive exchange of view on this issue, the Committee agreed to proceed with the elaboration of a standard for couscous as defined in the present Scope. Subsequent standards for other types of couscous might be considered in the future if the necessity arose.

28. As suggested by the delegation of Uganda, it was agreed to make a reference to pesticides under the heading "Contaminants". Following a discussion on the provisions for hygiene, the Secretariat informed the Committee that the last session of CCFH had adopted at Step 8 the Draft General Provisions Relating to Hygiene in Codex Standards. It was consequently agreed to incorporate the provisions for objectionable matter and microorganisms in shelf-stable products in the proposed text.

29. Some countries pointed out that they had not had sufficient time to provide their comments at step 3 and that further consideration of the text would be necessary. The Committee agreed to advance the Proposed Draft Standard for Processed Couscous at Step 5 with the amendments proposed, to be circulated again for comments at Step 6. The Proposed Draft Standard is included as Annex III of the present report.

DRAFT GUIDELINES FOR THE WORK OF CODEX CONTACT POINTS IN THE REGION (Agenda Item 7)

30. The Secretariat introduced document CX/AFRICA 92/6, recalling the background to the preparation of these Guidelines, and presenting proposals regarding the strengthening of National Codex Committees and the establishment and maintenance of Codex Contact Points. It was stressed that cooperation was essential between ministries and administrations involved in food regulation and control, as well as between all sectors of the economy when these matters were considered. The authority in charge of the Contact Point had the essential responsibility to ensure effective and continuing coordination of activities in this area, including the distribution of the relevant information to all interested agencies, official or otherwise.

31. The delegation of Nigeria stressed the importance of communication, which was often insufficient and indicated that the Codex Contact Point was located in the Standards Organization of Nigeria, and that the National Codex Committee operated on an ad hoc basis.

32. The delegation of Cote d'Ivoire pointed out that its Contact Point had been located in the National Commission for Food Development for the past 25 years. It was necessary to try and give it a new impetus, but also to avoid duplication of work with such bodies as National Committees for Standardization.

33. The delegation of Benin indicated that a National Council for Standardization was now in operation and this incorporated the National Commission for Codex which had been established previously; however, the resources for the Contact Point were not always sufficient to meet its operating costs, especially for the distribution of documents.

34. The delegation of Tunisia presented the system and procedures applying for food standardization, with a Contact Point in the Ministry of Agriculture ensuring coordination with concerned ministries, and stressed that global institutional coverage of food standardization was still needed.

35. The delegation of Ghana pointed out that its National Codex Committee was with the Ghana Bureau of Standards and brought together all concerned ministries, research institutes and the National Standards Board in effective cooperation.

36. The delegation of Guinea brought to the attention of the Committee an ongoing FAO/TCP project on the strengthening of food control and the existence of a Contact Point in the National Institute for Standardization.

37. The representative of Niger, as observer country, was informed by the Secretariat of the benefits offered through membership of Codex and the procedure to be followed to become a member. It was recalled that no financial contribution was involved and that governments wishing to become members of the Codex Alimentarius Commission should make a request in writing to the Chief, Joint FAO/WHO Food Standards Programme, FAO, 00100 Rome, Italy and they would receive an application form whereby to provide certain necessary information, such as the proposed Contact Point for Codex. On joining the Commission, the new member countries would receive all documents relevant to Codex work, among which all standards and related texts.

38. The delegation of Botswana indicated that the Contact Point was located in the Ministry of Agriculture, whereas food control was enforced by the Ministry of Health, and that this situation generated a number of constraints. A project for the establishment of a National Food Board with the assistance of FAO was currently being considered.

39. The delegation of Zimbabwe pointed out the difficulties inherent to lack of human and financial resources in the operation of the Contact Point, located in the Ministry of Health.

40. The delegation of Tanzania indicated that the existing National Codex Committee would need to be improved to achieve the required efficiency.

41. The delegation of Sudan reported that a Food Advisory Committee included all ministries and departments concerned with food matters, and that the organization of Codex-related structures was currently under revision.

42. The delegation of Egypt indicated that the Egyptian Organization for Standardization and Quality (EOS), Ministry of Industry was the Contact Point for his country and that the National Committee met on a monthly basis, brought together participants from all relevant official, private, and research sectors.

43. The delegation of Morocco pointed out that, though there was no formal National Codex Committee, all matters of food standardization were considered by a National Commission, with technical committees for specific standards and Codex matters. It further stressed the importance of this document, in the perspective of the discussion held during the Workshop, to encourage better coordination, and proposed to endorse it, while noting that its provisions were guidelines and could not be applied strictly in the African region. The delegation moreover proposed that a specific workshop on Codex matters and related national structures be conducted by FAO.

44. The delegation of Madagascar informed the Committee that the Contact Point had been moved from the Ministry of Foreign Affairs to the Direction of Quality and Legal Metrology. The circulation and availability of documents for Codex meetings was a real problem, and there were no specialized institutions dealing with food standardization.

45. The delegation of Uganda indicated that the Uganda Bureau of Standards was the Codex Contact Point, and that many difficulties were experienced with respect to the availability of information on Codex matters.

46. Mr. Kidiku, Chief Public Health Officer (Ministry of Health) in Kenya and Consultant to FAO, gave an outline of the situation in his country, pointing out that the Contact Point (Kenyan Bureau of Standards) had lost much of its efficiency in recent years.

47. It appeared from this survey that communication was a major difficulty, and that there was great need for such guidelines as those presented. The presence of some coordinating instance at the national level was essential, so as to deal with Codex matters but also with food standardization issues in general; it need not be a formally approved institution, as long as it was functional.

48. The Committee agreed to endorse the Guidelines, with the reservation that not all of their provisions applied to African countries.

#### PROPOSED DRAFT CODE OF PRACTICE FOR STREET FOODS IN AFRICA (Agenda Item 8)

49. The Committee had before it document CX/Africa 92/7. Available copies of "Essential Safety Requirements for Street - Vended foods" prepared by WHO were distributed. Earlier on a Working Group comprising Benin, Cote D'Ivoire, Ghana (Chairman), Madagascar, Nigeria, Tanzania and Uganda had been formed to consider the Code of Practice for Street Foods in Africa and report to the Committee.

50. In introducing the papers the Secretariat recalled that FAO and WHO attached great interest and importance to street foods, as an informal sector of food distribution with an essential role to provide populations of many countries with cheap and nutritious meals. It was pointed out that the aspects related to food safety should be considered carefully, taking into account prevailing socio-economic conditions and cultural factors.

51. The Secretariat further informed the Committee of some of the activities being undertaken by FAO on street foods in Asia and Latin America and the Caribbean. In Africa, training workshops had been held in Uganda and Nigeria. A video on street foods in Africa was also under preparation.

52. In view of the need to create awareness in national authorities in Africa to address seriously the issue of improving Street Food business, an intercountry Workshop on Street foods in Africa was arranged by FAO in Accra, Ghana, from 29th April to 1st May 1992. Participants to the workshop recommended that national

governments should recognize street food business and prepare proper regulations to improve it. The proposed draft Code of practice was prepared in compliance with this recommendation.

53. The Chairman of the Working Group reported that it generally recommended adoption of the Code but that some provisions required an amendment to suit the situation prevailing in Africa. The Working Group stressed the need for concerned officials to intensify their efforts to educate and train supervisors of vendors, vendors and consumers, and that this aspect should be more articulated in the Code.

54. After an exchange of views on the use of frozen foods (Section 7.2.3), the Committee agreed to use the wording of the Draft Code of Hygienic Practice for Pre-cooked and Cooked Food in Mass Catering, adopted by the Committee on Food Hygiene at Step 8. It was further agreed to add a paragraph on Provisions on potable water in Section 9.2 (Location Design and Construction). The delegates considered the amendments proposed by the Working Group and amended the draft code as appropriate. The Committee agreed that the revised proposed Draft Code would be circulated for government comments at Step 3, subject to the confirmation of the Commission. The amended draft is attached as Appendix IV.

55. The delegation of Cote d'Ivoire requested FAO to hold similar inter-country workshops on street foods for the benefit of French-speaking countries in order to have a wider view of this question due to socio-cultural differences in preparation and presentation of food which might have an impact on some provisions of the present Draft Code.

**STRENGTHENING OF EXISTING FOOD CONTROL SYSTEMS AND INFORMATION EXCHANGE ON REGULATORY INITIATION AND FOOD CONTROL MATTERS, INCLUDING THE REPORT OF THE WORKSHOP ON FOOD CONTROL PROGRAMMES** (Agenda item 9)

**A) STRENGTHENING OF EXISTING FOOD CONTROL SYSTEMS**

56. The Committee had before it Conference Room Document 1 which was the Report of the African Regional Workshop on Management of Food Control Programmes, held in Abuja, Nigeria, 2 November 1992. The paper was introduced by Mr. A.M.A. Kidiku, FAO Consultant. The Workshop had been attended by 10 Participants from 10 countries of the Region: Benin, Cote D'Ivoire, Ghana, Guinea, Madagascar, Morocco, Nigeria, Sudan, Tanzania and Uganda. 31 Observers from Nigeria also attended the workshop. During the Workshop, three lectures and the country reports on National Food Control Infrastructures were presented.

57. The Workshop had expressed its appreciation of the work of FAO in assisting nations in the region to set up their food control systems and in other areas related to food quality control. It had also identified constraints which militated against effective management of national food control programmes. The Committee endorsed the conclusions and recommendations of the Workshop that in general FAO as the leading UN Agency in food quality control should continue and intensify its efforts in ensuring that all nations in the region establish efficient food control systems. FAO was invited to consider means to organize a food control training network for African Countries utilizing centres of excellence available in the region.

58. The Delegation of Uganda supported by other delegations expressed their appreciation of the workshop and expressed their gratitude to FAO for sponsoring some participants to attend. The Delegations further expressed the need to hold a similar workshop in the future. The Committee suggested that FAO should arrange another Workshop on a relevant aspect on food control which should precede the Eleventh Session.

**B) IMPROVEMENT OF INFORMATION ON FOOD CONTROL MATTERS**

59. The Secretariat introduced document CX/AFRICA 92/8, recalling the conclusions of the March 1991 Conference regarding the necessity to examine information exchange systems and data collection on import/export problems. Following these recommendations, a circular letter (CL 1991/13-GEN) had been sent out to request information on these matters. The 2nd Session of the Coordinating Committee for North America and the South-West Pacific (CCNASWAP) decided that countries in that region should exchange relevant information on food control import agencies, and proposed regulations. The First Session of the Committee on Food Import and Export Inspection and Certification Systems (CCFICS) had considered the replies received in answer to CL 1991/13-GEN and agreed that such a list was valuable to exporting countries and should be developed further. To this effect, a new circular letter was sent with the report of the First Session of CCFICS to request comments and additional information.

60. The Committee was reminded of the importance of providing relevant data so that a comprehensive survey of import/export authorities should be prepared. In this perspective, it was proposed that information exchange be developed on a regional basis through Codex Contact Points, following the recommendations of CCNASWAP and CCFICS, with the possibility for the Coordinator to act as a focal point.

61. In reply to a question, the Secretariat indicated that there were no new developments regarding the creation of a data bank. However, in the present context, significant progress in this area could be made without resorting to elaborate and costly systems of communication, if all member countries wished to provide clear information to their counterparts. A list of import/export authorities similar to the list of Codex Contact Points could be prepared and distributed to all member countries.

62. The delegation of Uganda pointed out that the first Circular Letter had not been received in this country, but that the authorities would wish to comment on these matters of great interest to them.

63. The delegation of Cote d'Ivoire questioned the relevance of international standards when some importing countries could impose phytosanitary quarantine notwithstanding. The Secretariat pointed out that phytosanitary regulations and quarantine were outside the scope of Codex and were also considered at the level of GATT, in the Uruguay Round text on sanitary and phytosanitary barriers.

64. The delegation of Nigeria noted that the proposals presented addressed some of the problems experienced by exporting countries, that economic incidence of import/export problems should be considered and pointed out that ARSO could act as a data base for information on food control matters, in view of their experience in this field with the ARSO-DIS NET.

65. The Committee agreed that information exchange should be developed at the regional level on the basis of the proposals presented in the document, with the involvement of the Coordinator and the cooperation of ARSO.

**TRAINING IN THE FIELD OF FOOD INSPECTION, ANALYSIS AND SAMPLING (Agenda Item 10)**

66. The Secretariat indicated that a Circular Letter CL 1992/22-AFRICA had been sent to request information from member countries on this issue, but that no reply had been received and that consequently no paper had been prepared. The Chairman invited the delegates to give information on the situation in their countries as regarded training.

67. Most delegations stressed that the initial training of food inspectors was very good, as they were mostly recruited at a high level. However, practical training specifically related to the duties of a food inspector was often lacking, and it was very difficult to achieve a continuous updating of the knowledge and capacities in this field. Some countries had a great number of Environmental Health Officers, but their duties were very wide, and food control was only one of their many tasks; it was therefore very difficult to give them adequate training for this purpose.

68. The delegations of Botswana, Cote d'Ivoire, Guinea, Madagascar and Sudan indicated that they were engaged in various training programmes with the assistance of FAO. Other delegations had participated in WHO workshops or courses or were engaged in bilateral programmes or conventions with countries outside the region.

69. The delegation of Egypt informed the Committee of the extensive training of food inspectors, who were recruited at the highest level, particularly among nutritionists and food analysts and had the opportunity to follow specialized scientific and technical courses. A WHO course for food inspectors had also been held in Cairo.

70. Taking these elements into consideration, the Chairman noted that interesting activities were undertaken, but that coordination was lacking. He called upon the countries of the Region not to look up to FAO or other assistance exclusively, but as far as possible to rely on their own capacities. He pointed out that training capacities existed in Egypt, Nigeria, as well as Cote d'Ivoire (microbiology) and that effective cooperation took place between neighbouring countries of Southern Africa. The delegation of Nigeria indicated that a project had been initiated for a regional training centre some years ago, but had not been ultimately carried out, and suggested that this project should be reactivated. The Chairman pointed out that sending experts to a country to train food inspection personnel was less costly than sending food inspectors to a foreign country to receive additional training, and the Secretariat confirmed that this was the procedure commonly followed by FAO.

71. The Chairman proposed that information about current training programmes or specialized courses in the region should be centralized at the level of the Coordinator, who could act as a focal point and provide updated information to member countries, especially through the Codex Contact Point. The Committee agreed to this proposal.

#### COOPERATION IN STANDARDIZATION ACTIVITIES BETWEEN ARSO and CODEX (Agenda item 11)

72. The Committee had before it document CX/AFRICA 92/10 which addressed the question of cooperation between Codex and ARSO. The Secretariat informed the Committee that the work of ARSO TC/2 was similar in scope to that of Codex. Both ARSO and Codex established standards for food moving both in regional and international trade.

73. The existence of two international standards developed by both international bodies led to duplication and overlap of functions. The Committee recognized that Codex had the better capabilities for developing standards in food, and that most ARSO standards were re-drafted Codex texts. It was further emphasised that intra-regional trade in Africa was much less important than international trade between countries in the region and developed countries.

74. The Secretariat further informed the Committee of the understanding between ISO and Codex which ascribed to Codex the elaboration of food standards. In developing food standards ISO methods of sampling and analysis were incorporated into the standards, where necessary.

75. The Committee was invited to consider the proposals made in the paper which in the main, required ARSO to accept Codex texts without change and that ARSO should intensify its efforts in standardization of recommended equipment/apparatus for sampling and analysis. Further more, ARSO was requested to act as the Regional Data Bank in view of the establishment of ARSO-DIS NET.

76. In the discussions which followed several delegations highlighted the issue of duplication and overlap of functions with attendant confusion to Industries due to existence of two differing standards prepared by national agencies utilising ARSO Standards and Codex Standards respectively, as source materials. The Committee approved the proposals in principle but expressed the view that since the work of ARSO in food standardization was initiated by African Governments and more so since ARSO was not present at the Tenth Session, the Committee was not in a position to come to a firm conclusion.<sup>1</sup>

77. The Committee therefore concluded that since it was informed of the understanding existing between ISO and Codex in the area of food standardization it would be necessary for both ISO and Codex to pass this information down to the Regional bodies for compliance.

**OTHER BUSINESS AND FUTURE WORK** (Agenda Item 12)

78. The Committee noted that the Agenda for its next session would include the following items:

- Monitoring of the implementation of the Code of Ethics
- Proposed Draft Codex African Standard for Couscous, at Step 7
- Consideration of the work of Codex Contact Points in the Region
- Proposed Draft Code of Practice for Street Foods in Africa, at Step 4
- Progress report on the strengthening of food control systems
- Information exchange on food control matters
- Training in the field of food inspection, analysis and sampling
- Consumer participation
- Cooperation between ARSO and Codex

**NOMINATION OF COORDINATOR** (Agenda Item 13)

79. The Committee had before it document CX/AFRICA 92/11, recalling the procedure for the nomination of the Coordinator, and the appointment of Professor E.E. Essien of Nigeria as Coordinator for Africa from the end of the 19th Session to the end of the 20th Session of the Commission. The current Coordinator having been called to other functions, was unavailable to hold the office of Coordinator for the next succeeding term.

1

**Secretariat Note:** By Circular State Letter G/CX-707 (a) of 3 August 1992, the Directors-General of FAO and WHO invited the participation of ARSO in an observer capacity at the present session.



80. The delegation of Cote d'Ivoire proposed that Professor J.A. Abalaka (Nigeria) be nominated for appointment as Coordinator for Africa to serve from the end of the 20th Session to the end of the 21th Session of the Commission. The nomination was supported by the delegation of Botswana and all other delegations attending the meeting at that time. The Committee expressed its appreciation to Professor Abalaka and to the Government of Nigeria for offering to host the next session.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 14)

81. The Committee was informed that the Eleventh Session of the Codex Coordinating Committee for Africa was tentatively scheduled to be held in November 1994 in Nigeria, subject to the approval of the Commission.

SUMMARY STATUS OF WORK

Subject Matter	Step	Action by	Document Reference
Proposed Draft African Regional Standard for Processed Couscous	5	Governments 20th CAC	para. 29 Appendix III ALINORM 93/28
Proposed Draft Code of Practice for Street Foods in Africa	3	Governments 20th CAC	para. 54 Appendix IV ALINORM 93/28
Strengthening of food control systems	--	Governments 11th CCAFRICA	paras. 58-59 ALINORM 93/28
Information Exchange	--	Governments 11th CCAFRICA	para. 65 ALINORM 93/28
Training	--	Governments Coordinator 11th CCAFRICA	para. 71 ALINORM 93/28
Consumer Protection	--	Governments 11th CCAFRICA	para. 24 ALINORM 93/28
Cooperation between ARSO and Codex	--	11th CCAFRICA	paras. 75-77 ALINORM 93/28

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OPENING ADDRESS BY THE PRESIDENT, COMMANDER-IN-CHIEF OF THE  
ARMED FORCES OF THE FEDERAL REPUBLIC OF NIGERIA, GENERAL  
IBRAHIM BADAMASI BABANGIDA CFR, FSS, MNI AT THE 10th SESSION  
OF THE CODEX COORDINATING COMMITTEE FOR AFRICA

Tuesday 3 November 1992  
International Conference Centre, Abuja

Members of the Armed Forces Ruling Council,

Members of the National Council of Ministers,

Your Excellencies, Members of the Diplomatic Corps,

Representatives of International Agencies,

Distinguished Guests,

Ladies and Gentlemen,

On behalf of the Government and the people of the Federal Republic of Nigeria, it is my pleasure to welcome you to Abuja, the new Federal Capital on the occasion of the 10th Session of the Codex Regional Coordinating Committee for Africa. I am particularly happy to see such an impressive assembly of eminent scientists in the fields of Agriculture, Food Science and Technology, Nutrition and Management of Food Control Programmes and their related disciplines gathered here today. Your presence is a clear demonstration of the keen interest of African countries, the Food and Agriculture Organization (FAO) and the World Health Organisation (WHO) in the health and welfare of the people of the African Continent.

It is significant to note that this conference is convened by the Joint FAO/WHO Food Standards Programme otherwise known as the Codex Alimentarius Commission primarily to focus on the needs of Africa in the field of food legislation, food standards and supporting infrastructure. You will no doubt agree with me that this is an important conference because it is concerned with the health and welfare of the people of this continent, who must be protected from sub-standard goods especially food items that could easily be harmful to their well-being. This is necessary given the fact that food for human consumption must carry no health risks to the consumer. Health risks, however, in the form of biological or chemical contamination of food, are ever present possibility.

The price of a safe food supply is eternal vigilance and vigilance, to us, means sound basic food legislation and regulations and the supporting machine to enforce them. It is not enough for us to protect the health of our citizens against possible risks arising from our domestic or imported supplies of food but must equally ensure that our food exports carry no health risks. This is especially important for African countries some of which are large exporters of primary goods and, in a growing measure, also exporters of processed food products. It is in our own economic interest if we are to increase our export earnings to ensure that the standards we apply to guarantee the safety and wholesomeness of our food exports meet the health and safety requirements of our export markets. Failure to meet such

requirements can result in serious economic loss and, as we all know, many of the more developed countries to which we export our food products have a vast body of modern food legislation and the means of enforcing it.

On the other hand, it is not enough for us to protect our interests in this way. We must also ensure that the food products the African countries import are not sub-standard products which would not usually gain entry into more developed countries. We must ensure that the composition and quality of these foods are commensurate with the amount of hard currency we spend on importing them. Sound basic legislation, standards and regulations and the means of enforcing them are therefore, necessary to protect our interests.

The consumer is entitled to much more than a guarantee that the good consumed will not be injurious to his health. He must be protected against fraud or adulteration and he must be afforded an opportunity to know the composition and nutritional value of the food he is buying through informative labelling, appropriate to the circumstances.

In most countries in the third world, especially those in the sub-Saharan Africa substantial number of deaths are still caused by contaminated foods. A greater number of them are due to ignorance on the part of consumers who are not informed or even aware of the expiry dates on most tinned foods. More disturbing however, is the inability of the inspecting and enforcing agencies to ensure compliance by all manufacturers and industrialists with specified standards. This position has been confirmed by the seventh report on the health situation in the world recently released by the World Health Organisation. In that report, it has been estimated that nearly 50% of the deaths in our region (Africa) has been caused by communicable and parasitic diseases: of these, most have been transmitted through ingestion of unsafe and unhygienic food. Such health hazards, as a matter of fact, can also cause substantial losses to the food industry and to the national economy. It has therefore become necessary for us to take urgent steps to reduce to the barest minimum the hazards of foodborne diseases. I have noticed, with keen interest and satisfaction that this meeting is putting due emphasis on strengthening national infrastructures in the area of food control programmes. In order to realise this laudable objective, an international workshop on "Management of food Control Programmes" was held yesterday. I hope you will on your return to your various stations ensure that the conclusions and major recommendations of the workshops are fully implemented first to the mutual benefit of the consumers and secondly for the healthy and rapid economic growth of our nations.

I am delighted to learn that matters related to use of chemicals in food, particularly pesticide residues, methods of control or radionuclide contamination of foods in international trade, implementation of the Code of Ethics for International Trade in food as well as need to elaborate a code of hygienic practice for street-vended foods, among many other items, are listed on the agenda for discussion in this meeting. These are indeed issues that need concerted and consistent international attention and cooperation if they are to be overcome.

On our part I am pleased to confirm that Nigeria has in recent times updated its basic food legislation. The Standards Organisation of Nigeria was recently upgraded to an autonomous parastatal with adequate measure of regulatory powers to deal more effectively and decisively with, among others, the question of food standardization and quality assurance of finished products. Effective quality control measures are jointly exercised by the Standards Organisation of Nigeria, Food and Drug Administration and Control in the Federal Ministry of Health and Human Services and Weights and Measures Department in the Federal Ministry of Commerce and Tourism. The three Federal regulatory bodies jointly exercise their



authorities to monitor the quality and quantity of both locally produces food items and the imported ones with a view to protecting the health of the consumer and ensuring fair practices in food trade.

At this juncture I wish to draw the attention of the Codex Alimentarius Commission, particularly its African regional outfit - the Codex Coordinating Committee for Africa, on the need to place greater emphasis on the elaboration of standards for food items that are unique to the region and are common in inter-African trade. In this regard, I would wish to see greater collaboration in the work of the Codex Regional Coordinating Committee for Africa and the African Regional Organisation for Standardisation (ARSO) in the area of food standardization and quality assurance. This cooperation will hasten the take off and implementation of the Treaty of African Economic Community as enunciated by the summit of the Organisation of African Unity (OAU) held here in Abuja in 1991.

The present global economic crisis has accentuated the need for African countries and indeed the whole of developing countries, to look at other alternatives for earning foreign exchange and one of the possibilities is in the area of food commodities. For most developing countries, international trade, particularly food exports, is a vital source of essential foreign exchange earnings. We, however, have to be aware that strict control should be exercised to ensure compliance with the Code of Ethics or with the accepted quality standards.

Distinguished Ladies and Gentlemen, I wish to take this opportunity to thank the Food and Agriculture Organization and the World Health Organisation for their continuous support to the Codex Regional Coordinating Committee for Africa in promoting coordination in food standards, food safety and international trade. I am particularly grateful tha Nigeria has been given the opportunity of hosting the Tenth Session of the Codex Regional Coordinating Committee for Africa. I am confident that at the end of your conference, you will come up with suitable and viable recommendations on the best way to improve on the quality of our processed products for home consumption and export. More importantly you should advise on how to further improve on the machinery for enforcement of existing legislation and the new ones you are recommending, so as to curb the penchant of dumping sub-standard goods into our various countries, at the detriment of our economy and the health of our citizens.

On a final note, I wish you a resonding success in your deliberations and a very pleasant stay in Abuja, our new Federal Capital. I now have the honour and pleasure in declaring the Tenth Session of the Codex Cordinating Committee for Africa officially open.

Tank you for your attention, and God Bless.

ALINORM 93/28  
APPENDIX III

PROPOSED DRAFT AFRICAN REGIONAL STANDARD  
FOR PROCESSED COUSCOUS  
(at Step 5 of the Procedure)

1. SCOPE

1.1 The term "couscous", below, refers to processed couscous.

1.2 This standard applies to couscous, i.e. the product prepared from durum wheat semolina (Triticum durum) to which drinking water has been added and which has undergone physical treatment such as cooking and drying.

1.3 This standard does not apply to couscous intended for the same use but prepared from cereals other than durum wheat.

2. DESCRIPTION

2.1 Couscous is prepared from a mixture of coarse and fine semolina. It can be prepared from "coarse medium" semolina.

2.1.2 Coarse semolina is a semolina with a kernel diameter between 475 and 700 microns.

2.1.3 Fine semolina is a semolina with a kernel diameter between 130 and 183 microns.

2.1.4 "Coarse medium semolina" is a semolina with a kernel diameter between 183 and 700 microns.

2.1.5 Medium semolina is a semolina with a kernel diameter between 183 and 475 microns.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Semolina proportions in the mixture intended for the preparation of couscous are roughly:

- 20-20% for fine semolina
- 70-80% for coarse semolina

"Coarse medium" semolina is a semolina obtained from a mixture of:

- 25-30% for coarse semolina
- 75-70% for medium semolina

3.2 General Specifications

3.2.1 The materials used for production of processed couscous should be clean, safe and fit for human consumption.

3.2.2 All processed applied to materials used for production of processed couscous must be carried out in order to:

- (a) limit the reduction of nutritive value
- (b) avoid undesirable modification of properties of processed couscous

3.3 Quality Factors

3.3.1 Granularity (microns): min. 920 - max. 960

3.3.2 Moisture (%): - max. 13.5%

3.3.3 Acidity (mg H<sub>2</sub>SO<sub>4</sub>/100g): max. 50

3.3.4 Ash (%): - max. 1.1%

3.3.5 Dry gluten (%) : to be elaborated

3.3.7 Disaggregation (%) D.M.: to be elaborated

4. FOOD ADDITIVES

No food additives shall be added during the industrial processing of couscous.

5. CONTAMINANTS

5.1 Heavy Metals

Processed Couscous shall be free from heavy metals in amounts which may represent a hazard to human health.

5.2 Pesticide Residues

Processed Couscous shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity.

6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this standard be prepared in accordance with the appropriate sections of the "Recommended International Code of Practice - General Principles of Food Hygiene" (CAC/RCP 1-1969, Rev.1 (1985))

6.2 To the extent possible in good manufacturing practice, the product shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development in the food under normal conditions of storage; and
- (b) shall not contain any substance originating from microorganisms in amounts which may represent a health hazard.

7. PACKAGING

7.1 Couscous shall be packaged for retail sale in containers which will safeguard the hygienic, nutritional and technological qualities of the product.

7.2 Containers, including packaging materials shall be manufactured from safe substances appropriate to the use for which they are intended.

7.3 The volume of packaging for retail shall be between 250g and 500g.

7.4 For wholesale other size packaging should be used.

8. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply:

8.1 Name of the Product

The name of the product to be shown on the label shall be "Processed Couscous".

9. METHODS OF SAMPLING AND ANALYSIS

9.1 ISO 2170-1980. Cereals and Pulses. Sampling of milled products.

9.2 Analytical methods

9.2.1 Granularity (to be determined)

9.2.2 Moisture

ISO 712-1985. Cereals and Cereals Products - Determination of moisture contents (Routine Reference Method)

9.2.3 Fat acidity

ISO 7305-1986. Cereal Milled Products. Determination of fat acidity.

9.2.4 Ash

ISO 2171-1980. Cereals, Legumes and Derived Products - Determination of ash.

9.2.5 Dry gluten

ISO 6645-1981. Wheat Flour. Determination of dry gluten.

9.2.6 Carotenoid Pigments (to be determined)

9.2.7 Disaggregation (to be determined)

PROPOSED DRAFT CODE OF PRACTICE FOR  
STREET FOODS IN AFRICA  
(At Step 3 of the Procedure)

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<b>Section 5</b>	<b>Design and Structure</b>
<b>Section 6</b>	<b>Appliances</b>
<b>Section 7</b>	<b>Food Preparation</b>
<b>Section 8</b>	<b>Customer Facilities</b>
<b>Section 9</b>	<b>Street Food Centres</b>

PREAMBLE

The Intercountry Workshop on Street Foods in Africa held at Accra, Ghana from 27 April to 1 May 1992, recommended amongst other things, that street food should be recognized and proper regulations (including licensing systems) be prepared by the national authorities in collaboration with local government and representatives of both vendors' and consumers' interests.

The Code that follows is proposed as a first step towards the implementation of that recommendation. The provisions of the Code reflect closely those included in a similar Code elaborated by Malaysia and presently under consideration for further development.

As it stands, the Code provides for the recommendations of the Accra meeting in respect to the licensing of vendors, the health, hygiene and behaviour of vendors; their training, water supply, appliances, food preparation and its cooking handling and serving, food storage, dealing with waste, street food centres and customer facilities.

The Code also provides for a Street Food Advisory Service whose proposed function is to work with vendors offering them on-site advice and guidance to improve their operations in accordance with the requirements of the Code.

The Code is presented as an advisory document and more as an operational manual than a set of mandatory or regulatory requirements demanding absolute compliance. Following trial of the Code it may very well be appropriate to incorporate those provisions proved valuable into regulations. However, as street food vending is a most important if not essential source of food for low income earners and a source of income for many others, including women who would otherwise be unemployed, care must be taken that it is not unnecessarily obstructed and discouraged by over-regulation and officiousness.

While there should be no compromise with the health of consumers, neither should controls greater than required be applied to purveyors of street foods. On-the-spot advice to vendors by qualified advisors may be sufficient in many cases to make the difference between unsafe and safe products. For this reason, '9.5 Street Food Advisory Service' has been included in the Code in addition to 4.3 'Training of Vendors'; the former being less formal than the latter, with advisors working amongst vendors during business hours.

PROPOSED DRAFT CODE OF PRACTICE  
FOR STREET FOODS IN AFRICA

**SECTION 1 - INTRODUCTION/SCOPE**

The objective of this Code is to upgrade the operation of the street food industry to ensure that the population has available wholesome, safe and nutritious food in accessible places and at affordable prices.

The Code specifies the general hygienic requirements and practices to be observed in the conduct, preparation and sale of street foods.

**SECTION 2 - DEFINITIONS**

For the purpose of this Code, unless indicated otherwise, the following definitions apply:

- 2.1 **Street Foods:** ready-to-eat foods and beverages prepared and/or sold by vendors and hawkers especially in streets and other similar public places, (see FAO Food and Nutrition Paper 46).
- 2.2 **Static Vendor:** means any person setting up a stall in any public or private location for the purpose of preparing, serving or displaying for sale any food or ready-to-eat food and/or beverages.
- 2.3 **Mobile Vendor:** means any person with/without a vehicle going from place to place for the purpose of preparing, serving, displaying, distributing or delivering any food or ready-to-eat food and/or beverages for sale.
- 2.4 **Street Food Centre:** means any public place or establishment designated by the relevant authority for the preparation, display and sale of ready-to-eat food and/or beverages by multiple vendors.
- 2.5 **Environment:** means surroundings pertaining to the purchase, transportation and storage of food ingredients and the preparation, storage, transportation, display and sale of street food.
- 2.6 **Sputum:** means saliva or spittle mixed with mucus or purulent matter, and expectorated in certain disease states of the lungs, chest or throat.
- 2.7 **Impermeable:** means not allowing the passage of water and/or fluid.
- 2.8 **Crockery:** means all glasses, plates, dishes, cups, saucers, spoons, forks, ladles, chopsticks and other articles used in serving and consumption of food, including disposable articles.
- 2.9 **Utensil:** means any appliance, container and equipment including traditional types used in the preparation, storage and sale of foods.
- 2.10 **Waste Water:** means sullage water arising as a result of the activity of vendors.
- 2.11 **Relevant authority:** means the Ministry having responsibility and any local authority.

- 2.12 **Perishable Food:** means food that is of such a type or is in such a condition that it may spoil.
- 2.13 **Readily Perishable Food:** means 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 microbiological organisms that can cause food poisoning and other food borne illness.
- 2.14 **Potable Water:** means treated water which shall comply with applicable potable water requirements, (e.g. WHO Guidelines for Drinking Water Quality).
- 2.15 **Clean Water:** means water from any natural source where there is no reason to believe the water is contaminated.
- 2.16 **Microorganisms:** means any microscopic living organism that can cause disease or food spoilage.
- 2.17 **Pest:** means any member of the animal kingdom, including domestic animals, capable of directly or indirectly contaminating food.
- 2.18 **Sealed Container:** means all forms of containers that are:
- hermetically sealed;
  - sealed jars, with anchor and crown type closures;
  - milk bottles sealed with aluminium caps;
  - glass jars and bottles with screw caps; and,
  - cans and similar containers with or without hermetic seals.
- 2.19 **Disposable articles:** means any appliance, container, implement utensil or wrapper that is intended for use only once in the preparation, storage, display, consumption or sale of food.
- 2.20 **Water container:** means any form of food grade container which is used solely for the purpose of storing water and has not been used previously for any other purposes.
- 2.21 **Street Food Stall:** means a place where street food is prepared, displayed, served or sold to the public. 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 ready-to-eat food or beverages are displayed for sale.
- 2.22 **Appliances:** means 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.
- 2.23 **Ready-to-eat Food:** Any food (including beverages) which is normally consumed in its raw state or any food manipulated, processed, mixed, cooked, or otherwise prepared into a form in which it is normally consumed without further manipulation.



### SECTION 3 - GENERAL REQUIREMENTS

#### 3.1 Regulations

To enable official recognition and control of the street food industry as an integral part of the food supply, appropriate regulations should be prepared either separately or for incorporation into existing food regulations.

#### 3.2 Licensing of Vendors

No vendor shall conduct his/her business of preparation, packing, storage, display and sale of any ready-to-eat food and beverages unless he/she is licensed under the relevant food regulations.

#### 3.3 Conditions for Licensing

No relevant authority shall register or renew the registration of any vendor who does not comply with all requirements of this Code and any other requirements that are specified by the relevant authority.

#### 3.4 Display of Notices

Every registered vendor shall at all times display conspicuously

##### 3.4.1 His/her vendor's License

##### 3.4.2 Where required by the relevant authority:

- i) A notice printed in plain capital letters not less than 25 mm point lettering in the following or similar words, namely, "ANIMALS ARE NOT ALLOWED" in and around the business area. Posters and/or graphical illustrations could alternatively be used.
- ii) A notice indicating the proper attire for vendors specified by the relevant authority.
- iii) Any other notices that are required to be displayed.

#### 3.5 Pest Control

Every vendor shall at all times take suitable and appropriate measures as may be necessary to keep his/her stall free from pests, including rodents, flies, insects or vermin infestation to prevent contamination of the food.

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 reinfestation.

Any food found to have become contaminated by pests shall be appropriately destroyed in a hygienic manner.

SECTION 4 - VENDORS

4.1 Health Status of Vendors

4.1.1 Any vendor, helper or food handler, whether suspected of suffering from a communicable disease or not, who is likely to transmit disease producing organisms to food shall not conduct his business until he furnishes a certificate from a medical practitioner that he is free from infection.

4.1.2 Any vendor, helper or food handler who is suffering from diarrhoea and/or vomiting shall cease from handling food in any capacity and seek medical treatment.

4.1.3 Any vendor, helper or food handler who has been identified as or is known to be or has previously been a carrier of foodborne disease organisms, shall not be involved in any food handling activity until certified by a Medical Officer of Health as a non-carrier.

4.1.4 Any vendor, helper or food handler may be required to undergo medical examination and necessary investigation by the relevant authority before he is issued a licence and at any other time as deemed necessary by the relevant authority.

4.1.5 Any vendor, helper or food handler shall be required to be immunized against food and water borne disease such as typhoid or any other food and water borne diseases as required by the relevant authority.

4.2 Personal Hygiene and Behaviour

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

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

4.2.2 Dress in clean and proper attire.

4.2.3 Wear clean, light coloured overalls, aprons and other appropriate outer wear, head gear and shoes.

4.2.4 Wash hands thoroughly with soap and clean water before and after handling food, after visiting the toilet, after handling insanitary articles, after handling toxic and dangerous materials as and when necessary.

4.2.5 Finger nails should be kept short and clean at all times.

4.2.6 Hair should be kept clean and tidy and should be covered during operation.

4.2.7 Persons with open sores, wounds, boils or skin eruptions which are infected shall not handle food. Non-infected cuts shall be completely protected by a waterproof dressing which is firmly secured and routinely changed.

4.2.8 Shall not eat, drink, smoke, or chew tobacco, chewing gum, or other materials, while preparing or serving food.

4.2.9 Refrain from any unhygienic practices such as spitting and cleaning nose, ears or any other body orifice.

4.2.10 Shall not wear rings, bracelets, bangles, jewellery or accessories on finger and wrists.

4.2.11 Shall not lick fingers while handling food.

4.2.12 Shall not sneeze or cough onto the food.

4.2.13 If gloves are used, they shall be clean, sound and sanitary and used for the specific purpose of:

(a) handling foods, they shall be of the disposable type;

(b) for cleaning, washing and sanitizing they may be of another type, disposable or non-disposable.

4.2.14 Shall not allow visitors or customers into the food preparation and handling area to avoid food contamination.

4.2.15 No vendor is allowed to use the stall as a sleeping or dwelling place, or for any other personal activity.

#### 4.3 Training of Vendors

Every vendor, helper or food handler shall undergo a basic training in food hygiene 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.

Simple posters illustrating the "dos" and "don'ts" of street food preparation and vending should be widely and prominently displayed in relevant places for the benefit of both vendors and consumers.

#### 4.4 Vendor's Associations

The formation of street food vendor associations or cooperatives should be encouraged to provide a liaison point with food control authorities, provide training for members and formulate and apply industry standards.

### SECTION 5 - DESIGN AND STRUCTURE

#### 5.1 Location

5.1.1 The location should be suitable for the purpose of avoiding contamination of the food prepared and served or sold at or from the stall. Stalls shall not be located in restricted areas such as solid waste disposal areas (rubbish dumps, sewage treatment or oxidation lagoons), animal habitats or husbandry centres (abattoirs, wet markets), offensive, dangerous and nuisance trades areas or other areas designated by relevant authorities.

5.1.2 In addition to 5.1.1 mobile vendors shall operate in areas which are free or reasonably free from objectionable odours, smoke, dust, toxic fumes or other non-prohibited areas as designated by the relevant authority.

5.1.3 The area where the stall is located and immediate surroundings should be paved with smooth impervious material that is easily cleaned and capable of withstanding repeated washing and scrubbing.

5.1.4 The space in and around the vendors' stall shall be free of unnecessary stored goods or articles, discarded articles and any obstruction in order to enable every worker to carry out his duties efficiently and to permit easy access for cleaning.

5.1.5 The stall should be conveniently located near an inlet of a drainage system or any suitable means of disposing waste water in a sanitary manner.

## 5.2 Structures

5.2.1 Vendors' stalls shall be of a type approved by the relevant authority and shall be 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.

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

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

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.

## 5.3 Sanitary Facilities

5.3.1 Water Supply: All vendors should ensure sufficient supply of hot and cold running water at all times. Where necessary, such as in the case of mobile vendors or where potable water supply is not yet available, potable water should be stored in clean water containers.

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

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

5.3.4 Sanitizing Practice: All working surfaces, table tops, floors and surrounding areas should be thoroughly cleaned and sanitized at least daily. Only appropriate and suitable sanitizing agents should be used.

## SECTION 6 - APPLIANCES

6.1 The requirements of the appliances shall be as follows:

- a) The appliances should be kept clean. The equipment should be made of materials which do not transmit toxic substances, odour or taste, is not absorbent (unless its use is intended for that purpose and will not result in food contamination), is resistant to corrosion and capable of withstanding repeated cleaning and disinfection.
- b) Every cutting board used in the preparation of food should:
  - i) be readily and easily removable for cleaning,
  - ii) be free from cracks and crevices, with only reasonable wear and tear, and
  - iii) have cleanable surfaces on all sides.

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

6.3 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 for two (2) minutes in potable water at a temperature of not less than 77°C and draining them.

6.4 All crockery should be of the disposable type and shall be used only once and properly disposed. 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 6.3.

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

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

6.6 All washed and clean utensils and crockery should be handled, stored or transported, in the case of mobile vendors, 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 pests or vermin.

6.7 Only containers made of food grade material, not previously used for non food use, shall be used.

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

## SECTION 7 - FOOD PREPARATION

7.1 Requirements for Ingredients

Every vendor should ensure the following:

7.1.1 Supply of ingredients, including ice, must be from known and reliable sources.

7.1.2 Freshness and wholesomeness of ingredients to maintain quality and safety of food.

7.1.3 Transportation of ingredients should be in a manner so as to prevent exposure to the environment, spoilage and contamination.

7.1.4 Only permitted food additives should be used and the amount added should follow the specifications provided.

## 7.2 Cooking and Handling

7.2.1 Soak and thoroughly wash fresh vegetables and fruit whether for cooking or consuming raw, with sufficient running potable water, to remove adhering surface contamination.

7.2.2 Wash all meat, poultry, fish, eggs and other perishable raw food before using in food preparation, to reduce the risk of contamination. Never wash the above perishable raw food with other foods that will be consumed raw or in semi-cooked state.

There should be an area for handling, storing, cleaning and preparing raw food ingredients, separate and apart from the cooked, ready-to-eat food display, handling and serving area.

### 7.2.3 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

7.2.4 The process of preparation of ingredients before cooking such as cutting, chopping, mixing should be done in a clean place. Cooked and uncooked food should have separate utensils.

7.2.5 The time and temperature of cooking should be sufficient to ensure the destruction of non-sporing pathogenic micro-organisms

7.2.6 Water used for the purpose of drinking, preparation of hot or cold drinks and beverages should be of clean quality and boiled before use, or be of potable water quality.

7.2.7 Ice should be made from potable water. Ice should be handled and stored so as to protect it from contamination. Containers used to transport or store ice should meet the requirements for water containers prescribed by definition 2.20.

7.2.8 Food should not be reheated more than once; only the portion of the food to be served should be reheated to a minimum of 60°C, uninterrupted.

7.2.9 Utensils used for tasting food should be washed immediately after each use.

### 7.3 Serving Food

Every vendor should observe the following:

7.3.1 All vendors purchasing ready-to-eat foods for the purpose of serving or selling must assure that such food is from licensed and reliable sources.

7.3.2 Ready-to-eat food should not be handled with bare hands. Clean tongs, forks, spoons or disposable gloves should be used when handling, serving or selling food.

7.3.3 Ensure all crockery used are clean, dry and handled in a sanitary manner.

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

7.3.5 Vendors should not handle crockery used to serve food, by touching the rim, inner side, or the food contact surface.

7.3.6 Printed material should never be used to serve food. Only food grade aluminum foil, waxed paper, food grade plastic and any other suitable material should be used for packing food.

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

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

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

7.3.10 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.

7.3.11 Food handlers should not handle money. If this is unavoidable, the food handler should wash his hands after handling money and before handling food again.

7.3.12 Ready-to-eat foods intended for continuous serving, should be kept at the following holding temperatures:

- i) for food served hot.....60°C or above.
- ii) for food served cold.....7°C or below.
- iii) for food served frozen...18°C or below.

7.3.13 A food warmer should be used to maintain continuous holding temperatures (7.3.12 (i)), and should not be used for reheating purposes (7.2.8).

#### 7.4 Unsold Food

All unsold cooked food and prepared beverages should be disposed of in a sanitary manner at the end of the day.

#### 7.5 Transportation of Ready-to-eat Food

7.5.1 Ready-to-eat food and beverages which require transportation to the point of sale should be placed in a well protected, covered and clean container to avoid contamination. The place where the food is prepared should be near the point of sale.

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

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

7.5.4 Ready-to-eat food and beverages should not be transported together with raw food and ingredients, animals, toxic substances and any other materials which may contaminate the food.

#### 7.6 Food Storage

7.6.1 The food should at all times be kept clean and free from contamination, and be adequately protected from pests, environmental contaminants and stored at proper temperatures where appropriate.

7.6.2 The 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.

7.6.3 All dry ingredients should be stored and maintained in their original labelled commercial container or subsequent containers should be properly labelled as to the content and designed to prevent moisture absorption.

7.6.4 All non-perishable food should be stored in a clean, protected and closed container/cupboard to prevent contamination by pests.

7.6.5 Perishable food, including wet milled legumes, cereals or pulses should be stored in a refrigerator or freezer to prevent spoilage.

7.6.6 Refrigerators and freezers should not be overloaded and their temperatures should be maintained at a maximum of 4°C and 18°C or below, respectively.



7.6.7 All enclosed spaces and cupboards used for the storage of food should be of adequate size to enable comfortable storage, and should be constructed so as to be easily cleaned and to protect the food from pests.

7.6.8 All shelves and racks used or intended to be used for or in connection with the storage of food should be at least 45 cm above the floor and should be constructed and placed to enable cleaning.

7.6.9 All food stored in bulk should be stored in an orderly fashion and should be placed so as to facilitate ventilation, inspection and the detection of pests.

7.6.10 All food should be stored and handled separately from toxic, poisonous, deleterious and injurious substances.

7.6.11 The principle "First in, first out" should be applied to stock rotation.

### SECTION 8 - CUSTOMER FACILITIES

8.1 If the vendor provides tables and chairs, they should be of proper design and construction, and the table top lined with impermeable material approved by the relevant authority. Any form of extension to the stall is not allowed other than the use of awnings, umbrellas and canopies (subject to the specifications of the relevant authority).

8.2 Containers used for table side condiments should be kept clean and maintained in good condition and protected from pests.

8.3 All hand service articles such as napkins, towels and hand wipes should be of the disposable type.

8.4 Hand washing facilities such as hand wash basins, clean towels and soap should be provided at all times.

8.5 All chairs, benches, tables, canopies and umbrella stands should be cleaned regularly and maintained in good condition.

### SECTION 9 - STREET FOOD CENTRES

#### 9.1 General Requirements

9.1.1 All vendors located in a street food centre shall be licensed and comply with all provisions stated in Section 3, General Requirements of this Code.

9.1.2 All vendors located in a street food centre should at all times comply with all provisions stated in Section 4, Health Status, Personal Hygiene and Behaviour and Training of Vendors of this Code.

#### 9.2. Location, Design and Construction

9.2.1 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 this Code.

9.2.2 The design of the street food centre shall:

- (a) be reviewed and approved before hand by the relevant authority;
- (b) provide sufficient and adequate space and orderly placement of vendor stalls, carts, display cases, food preparation, handling, storing, serving and selling areas;
- (c) allow for the orderly flow of materials and goods, in and out of the centres, which will prevent possible routes of food contamination;
- (d) allow for the proper placement of client facilities, such as toilets, hand washing and eating facilities and be located or arranged in a manner that prevents routes of food contamination;
- (e) provide suitable, sufficient and properly placed areas for solid waste storage and crockery and appliance cleaning, washing and sanitizing;
- (f) be adequately ventilated to remove hazardous obnoxious gases and odours, cooking fuel fumes and other offensive airborne materials and provide a continuous and sufficient supply of fresh air to support the activities within the centre; and
- (g) be provided with sufficient and adequate electrical power supply to support the vendors in the centre to operate appliances, equipment and other implements used in the preparation, handling, storage, serving and selling of food.
- (h) an ample supply of potable water, in compliance with the WHO "Guidelines for Drinking Water Quality" under adequate pressure and of suitable temperature should be available with adequate facilities for its storage, where necessary, and distribution, and with adequate protection against contamination.

Note: Samples should be taken regularly, but the frequency should depend upon the origin and the usage of the water, e.g. more fequent from private supplies that 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 ocasionally it would be useful to sample at the point of entry of the water to the establishment.

9.2.3 Street food centres shall be properly constructed in a manner using materials approved by the relevant authority, taking into consideration the provisions stated in Section 5.2, Structure, of this Code. In addition to these provisions, street food centres should:

- (a) have smooth cement, glazed tile or tarmac paved floors, equipped with properly placed floor drains for the purpose of removing surface water and to facilitate cleaning and sanitizing;
- (b) have, where applicable, smooth non-permeable surface walls or partitions, such as glazed tile, to facilitate cleaning and sanitizing;
- (c) have, if applicable, a smooth non-absorbent ceiling to facilitate cleaning;

- (d) provide sufficient artificial lighting, properly placed to facilitate food preparation, handling, storage, serving and selling for each vendor located at the centre;
- (e) provide for smoke hoods and flues above cooking ranges to enable the removal of fuel and cooking gases, smoke and fumes from the centre into the open air.
- (f) provide centralized or individualized appliance, crockery, utensil and other implement washing facilities, equipped with hot and cold running potable water, wash basins or sinks with appropriate drains to an approved sewer or drain system, detergent and sanitizing agents to satisfy the proper sanitary and complete cleaning needs of the vendors in the centre; and
- (g) comply with any other requirement of the relevant authority related to the structure of street food centres.

### 9.3 Liquid and Solid Waste

#### 9.3.1 Pertaining to liquid waste disposal, street food centres are to:

- (a) be equipped with an efficient centralized or individual (for each vendor in the centre) liquid waste disposal system(s) approved by the relevant authority and of suitable size and design to exceed the level of demand for liquid waste disposal at peak levels of activity by the vendors in the centre;
- (b) maintain the liquid sewage disposal system in good working condition;
- (c) ensure that the liquid waste disposal system exits to a relevant authority approved sewage drain system capable of efficiently carrying away the liquid waste from the centre; and
- (d) comply with any other relevant authority requirements related to liquid waste disposal.

#### 9.3.2 Regarding to solid waste disposal, street food centres are to have an efficient system for disposal of solid waste complying with all solid waste disposal requirements of the relevant authority, to include:

- (a) the allocation of an appropriate and separate amount of space for solid waste storage, located at a convenient but suitably distant location from food preparation, storage, handling, serving or selling areas to prevent contamination;
- (b) sufficient number of suitably designed and constructed waterproof solid waste containers with tight fitting lids to adequately contain the volume of accumulated solid waste produced by vendor activity in one day. Containers should be lined with suitable disposable liners or inner containers for securing waste and which are easy to handle at time of disposal;

- (c) the daily, and more often if necessary, disposal of solid waste from the street food centre to:
  - i) rubbish bins approved, designed and intended for the centralized collection of solid waste by garbage service agencies;
  - ii) approved sanitary land fill; or
  - iii) other disposal methods authorized and approved by the relevant authority.
- (d) routine inspection of solid waste disposal areas for the presence or harbourage of pests, taking any and all practical measures to eliminate and further prevent, any infestation; and
- (e) compliance with any other requirement of the relevant authority related to solid waste disposal.

#### 9.4 Customer Facilities

Street food centres should have sufficient toilet facilities for each sex to accommodate the vendors, their employees and clientele, conveniently located but separate and apart from food preparation, handling, storage, serving and selling areas to prevent contamination of the food. The toilet facilities should be approved and subject to all requirements for such facilities by the relevant authority. Among other requirements the facilities should:

- (a) have smooth walls of glazed tile to a height of at least two (2) meters;
- (b) should be clean, free of bad odours and provided with flushing system;
- (c) be well lit, ventilated, and routinely cleaned and sanitized and maintained in good working condition;
- (d) include hand washing and drying facilities and properly supplied with soap and other needed supplies;
- (e) contain posters instructing vendors and employees to wash hands thoroughly after each use of the toilet facilities before returning to work; and
- (f) have doors which are equipped with self-closing devices.

#### 9.5 Street Food Advisory Service

9.5.1 The appropriate authority should provide advisors to work with vendors offering them on-site advice and guidance to improve their operations in accordance with the requirements of the Code.

9.5.2 Advisors should be good communicators, familiar with the requirements of the Code, sympathetic to both problems of the vendors and the protection of consumers and whose activities are in no way associated with enforcement.

9.5.3 Advisors should possess the trust and respect of vendors.

9.6 Consumer Education

9.6.1 The appropriate authority should inform consumers through posters, the media and publicity campaigns about hazards associated with street foods and the steps the authority requires street food vendors to take to minimise those hazards.

9.6.2 Consumers should also be informed of their responsibility in ensuring that they do not contaminate, dirty or litter street food vending sites.