

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 99/28

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
Twenty-Third Session
Rome, 28 June - 3 July 1999**

**REPORT OF THE THIRTEENTH SESSION OF THE
CODEX COORDINATING COMMITTEE FOR AFRICA
Harare, Zimbabwe, 3-6 November 1998**

***NOTE:** This document includes Codex Circular Letter CL 1998/39-Africa*

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CX 3/5.2

CL 1998/39-AFRICA
November 1998

TO: - Codex Contact Points
- Participants at the 13th Session of the Codex Coordinating Committee for Africa
- Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy.

SUBJECT: DISTRIBUTION OF THE REPORT OF THE 13TH SESSION OF THE CODEX COORDINATING COMMITTEE FOR AFRICA (ALINORM 99/28)

The attached report of the 13th Session of the Codex Coordinating Committee for Africa will be considered by the Twenty-third Session of the Codex Alimentarius Commission (Rome, 28 June - 3 July 1999).

PART A: MATTERS FOR ADOPTION BY THE COMMISSION

Draft Revised Guidelines for the Design of Control Measures for Street-Vended Foods in Africa at Steps 8; (paras 24-27, and Appendix II)

Governments and international organizations wishing to propose amendments or to comment on the above Draft Revised Guidelines for the Design of Control Measures for Street-Vended Foods in Africa should do so in writing in conformity with the Procedures for the Elaboration of Codex Standards and Related Texts (at Step 8 by omitting Steps 6 and 7)¹ (see Procedural Manual of the Codex Alimentarius Commission, Tenth Edition, pages 18-19) to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (Fax: 39 06 5705 4593; email: Codex@fao.org) **not later than 15 April 1999**.

PART B: REQUEST FOR COMMENTS AND INFORMATION

1. Progress report on efforts on Harmonization of National/Regional Standards with Codex Standards, (para. 37);
2. Progress report on the Implementation of National Action Plans to Establish/Strengthen the roles of Codex Contact Points and National Codex Committees in the Region (para. 69)

Governments and international organizations are invited to submit information and comments on the above subject matter to the Secretary, Codex Alimentarius Commission, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (Fax: 39 06 5705 4593; email: Codex@fao.org) **not later than 1 February 2000**.

¹ Codex Alimentarius Procedural Manual, Tenth Edition, pages 20-21.

SUMMARY AND CONCLUSIONS

The Thirteenth Session of the Codex Coordinating Committee for Africa reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE COMMISSION

The Committee:

- advanced the Draft Revised Guidelines for the Design of Control Measures for Street-Vended Foods in Africa to the Commission for adoption at Step 8 recommending the omission of Steps 6 and 7 (para. 27 and Appendix II);
- agreed to nominate Dr. Eve Kasirye-Alemu (Uganda) as Coordinator for Africa for appointment by the 23rd Session of the Commission (para. 74);
- **agreed to request the Commission to:**
 - approve the elaboration of a standard for Dried Figs (para. 77), and
 - consider Risk Communication needs in Developing Countries as future work (para. 78).

OTHER MATTERS OF INTEREST TO THE COMMISSION

The Committee:

- requested CCPR to consider the problem of pesticides in fish with a view to establishing EMRL's (para 9);
- stressed the need for training in various aspects of the application of the General Principles of Food Hygiene and HACCP (para. 14);
- concluded that adequate good manufacturing practice, agricultural or hygienic practices were prerequisites for the implementation of HACCP, but expressed concern as regards the application of HACCP by medium and small scale enterprises (para. 17);
- proposed that member countries including developing countries could contribute to the process of risk analysis by undertaking exposure assessments based on national dietary patterns and effective monitoring of hazards of interest (such as contaminants) in food (para. 20);
- re-affirmed the role of science in the Codex decision-making process, and endorsed the recommendations made by the Workshop on "Risk Analysis and Food Standards" (para. 22);
- identified principal difficulties faced by African countries in relationship to food trade (para. 36);
- recognized important role of consumers in Codex work at national level, and that their involvement was limited by lack of resources and scientific expertise (para 50);
- emphasised and appreciated the usefulness of the FAO/Codex workshops on the establishment and administration of National Codex structures, and called as a priority for follow-up assistance to strengthen national structures to ensure their long-term effectiveness (para. 69).

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INTRODUCTION

1. The Codex Coordinating Committee for Africa held its Thirteenth Session in Harare, Zimbabwe, from 3 to 6 November 1998, by courtesy of the Government of Zimbabwe. The Session was chaired by the Coordinator, Mr. David Nhari, Government Analyst and Ministry of Health and Child Welfare. The Session was attended by 63 delegates, advisors and observers representing 21 Member Countries, 2 Observer Countries and 4 international organizations. A complete list of participants, including the Secretariat, is provided in Appendix I to this report.

OPENING OF THE SESSION

2. Mr David Nhari welcomed the delegates and stressed the importance of the work of the Committee in furthering harmonization of food standards and other regulations within the Region of Africa.

3. On behalf of the Director-General of FAO, Dr Jacques Diouf, Dr Alan Randell, Senior Officer, Joint FAO/WHO Food Standards Programme welcomed the delegates and reiterated the functions of the Coordinating Committee, and wished the Committee success in its deliberations. Dr Yasuyuki Sahara welcomed the delegates on behalf of the newly elected Director General of WHO Dr G. H. Brundland, and informed the Committee that one of the priority areas of WHO was the globalization of trade and that WHO would provide continuous support to Codex.

4. The Session was opened by the Honourable Deputy Minister of Health and Children Welfare, Dr D. Parirenyatwa. The Honourable Deputy Minister pointed out that the session would be the last one in Harare and also in the millennium and so it was a historic event for Zimbabwe. Dr Parirenyatwa informed the delegates that Zimbabwe was in the process of strengthening its Food Standards Advisory Board, (FSAB) the Codex Contact Point and the National Codex Committee, thus providing direction, purpose and coordination for food safety/quality and related matters. It was pointed out that Zimbabwe planned to strengthen the Port Health Authority, laboratory testing facilities and the FSAB secretariat. Dr Parirenyatwa urged the delegates to base their national food regulations on Codex standards in order to avoid food rejections between trading partners. Finally, Dr Parirenyatwa wished the delegates well and entreated them to spare time to visit the pleasant sights of Zimbabwe.

5. The Vice-Chairman of the Codex Alimentarius Commission, Mr Thomas Billy drew attention to the importance of the principles of science in the Codex decision making process, and also emphasised that the application of Risk Analysis in developing food standards was an ongoing activity within Codex, especially in relation to the SPS Agreement. Mr. Billy urged the delegates to look into the area of the application of *Other legitimate factors* in the Codex system, raising concern about inclusion non-scientific considerations. He also pointed out the importance of participation of international NGO's and relevant national bodies in the work of Codex.

ADOPTION OF THE AGENDA (AGENDA ITEM 1)²

6. The Committee **adopted** the Provisional Agenda as the Agenda for the session and agreed with the proposal of the delegation of Algeria to discuss *Standardization of Dried Figs* under Agenda item 10 - Other Business and Future Work. The proposal by the delegation of Egypt to discuss the difference between Codex standards, guidelines and recommendations, was agreed to be discussed under the appropriate agenda item.

² CX/AFRICA 98/1

REPORT ON ACTIVITIES OF FAO/WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION AND MATTERS ARISING FROM OTHER COMMITTEES SINCE THE 12TH SESSION OF THE COMMITTEE (AGENDA ITEM 2)³

7. The Codex Secretariat and the Representatives of FAO, Dr Cheikh N'diaye (Accra), Dr Codjia (Harare) and of WHO, Dr Y. Sahara (Geneva), Dr K. Kellou (Harare), introduced the relevant document. The Committee was informed that FAO and WHO continued to provide technical assistance to member countries in the African Region as part of their regular programme of work as well as through FAO Technical Co-operation Programme.

8. The Committee noted the work of FAO in strengthening food control programmes, preparation of food composition tables, improvement of street food trade, and the establishment and strengthening of Codex structures. The Committee was informed of the FAO Partnership Programme and the need for national experts to participate in projects on a TCDC basis. In this regard countries were urged to identify national experts qualified in different areas of food control and food standards for inclusion in the roster so that the Partnership Programme could be effectively implemented in the Region. The Committee was informed that the 3rd International Conference on Mycotoxins had been postponed until 1999.

9. The Committee also noted activities of WHO in the Region and the relevant publications which were introduced in document CX/AFRICA 98/2. Regarding the cholera outbreak in African countries, the delegations of Kenya, Tanzania and Uganda expressed their appreciation for the efforts made by WHO to facilitate trade in fish between their countries and the European Union countries by providing scientific information relating to cholera. These countries also expressed their concern at the time taken to resolve this matter and remove scientifically unjustified barrier to trade. The Committee noted that a FAO Technical Cooperation Project was being developed to assist countries bordering Lake Victoria, to apply HACCP measures and to strengthen food control systems. The Committee **agreed** to request the CCPR to consider the problem of pesticide residues in fish with a view to establishing EMRL's.

10. The representative of WHO informed the Committee that WHO was in the process of revising the International Health Regulations (IHR) which would require member countries to notify the Organization of outbreaks of foodborne diseases and would set up a rapid dispute settlement mechanism. The draft had been circulated to WHO member countries early this year for further consideration.

11. The Committee stressed the need for technical assistance and training in areas such as strengthening food control infrastructure, providing training for trainers on various aspects of food safety and quality especially in HACCP with particular reference to the application of HACCP in small and medium-scale enterprises. The Delegation of Uganda pointed out the problem of aflatoxins in countries with humid climate and indicated the need for assistance in this area.

12. The Committee was informed of the procedures for making requests for assistance to FAO and WHO. The Committee expressed its appreciation for the work of FAO and WHO in providing technical assistance, in organising training at national and/or Regional levels.

IMPLEMENTATION OF THE RECOMMENDED INTERNATIONAL CODE OF PRACTICE-GENERAL PRINCIPLES OF FOOD HYGIENE INCLUDING HACCP IN AFRICA (AGENDA ITEM 3)⁴

13. The Committee was informed of the importance of the Recommended Code of Practice – General Principles of Food Hygiene and its annex on the Hazard Analysis Critical Control Point System (HACCP) and Guidelines for its Application, in assuring food safety. The Committee recognised the relevant roles of the industry, government, scientific organizations and consumers in the implementation of the General

³ CX/AFRICA 98/2

⁴ CX/AFRICA 98/3

Principles. For the attainment of desired benefit in the application of the General Principles, the Committee was informed that it was absolutely necessary to have in place Good Manufacturing Practice (GMP), Good Agricultural Practice (GAP) and/or Good Hygienic Practice (GHP). The Committee noted the recently published report of the FAO/WHO Consultation on the role of government agencies in assessing HACCP⁵.

14. The Committee fully supported the concept of HACCP and the need to implement the General Principles and GMP's. However, the Committee recognised that there was severe lack of expertise in this area in the region. In many countries in the Region, the economy was based on medium and small-scale enterprises where it was difficult to fully implement HACCP as outlined in the Guidelines. Delegations stressed the need for training in various aspects of the application of the Recommended International Code of Practice - General Principles of Food Hygiene and HACCP. Some countries reported on the progress made in applying HACCP mainly by large and specialised industries, such as in export fish processing.

15. The Delegation of Morocco informed the Committee that administrative audit was being used in order to ensure that established procedures/conditions were strictly adhered to and implemented. The Delegation also reported that activities such as strengthening of food legislation, the involvement of food industry in various steps of implementation of the HACCP system or the organization of workshops on this system would contribute to a better application of the General Principles

16. On the request of the Chairman, Mr Thomas Billy (USA), reported on experience as regards the implementation of HACCP in the United States. In order to provide assistance and guidance to facilitate the process, generic models on how to implement HACCP for meat and poultry industry had been developed. The Committee was informed of the progress being made in implementing HACCP in small plants (less than 10 employees). In order to enhance the process more than 100 workshops had been held in the country. It was pointed out that a very effective training tools were "pilot plants" where volunteer companies were encouraged to implement HACCP and to share their experience with others. Mr Billy noted that smaller plants found it more difficult to implement HACCP fully.

17. The Committee concluded that adequate good manufacturing, agricultural or hygienic practices were prerequisites for the adequate implementation of HACCP. The Committee also expressed concern as regards the application of HACCP by medium and small-scale enterprises, and stressed the need for various kinds of training, especially training of trainers. The Committee urged FAO and WHO to provide assistance in this area.

RISK ASSESSMENT NEEDS IN AFRICA (AGENDA ITEM 4)⁶

18. The Codex Secretariat introduced the working document and informed the Committee that Risk Analysis had become one of the main philosophies in area of food safety. The Committee recalled that the CAC first discussed this issue at its 20th Session under agenda item *Risk Assessment Procedures Used by the Codex Alimentarius Commission, and its Subsidiary and Advisory Bodies*. Implementation of Risk Analysis in Codex was very much "Work in Progress" but some very important achievements had been made such as the adoption of the *Statements of Principle Relating to Food Safety Risk Assessment, Definitions of Risk Analysis Terms Related to Food Safety* and the Codex Alimentarius Action Plan adopted by the 22nd Session of the Codex Alimentarius Commission. (See annexes to document CX/AFRICA 98/4.)

19. The Committee was informed that some elements of Risk Analysis, especially Risk Assessment, were resource intensive, but that Members had the opportunity to share relevant information in this field. FAO and WHO provided scientific evaluations of these data to member countries. It was pointed out that Risk Assessment was mainly dealt within the Codex framework at the level of these advisory expert

⁵ WHO/FSF/FOS/98.5

⁶ CX/AFRICA 98/4, CRD 1 (Report of the Regional Workshop on Risk Analysis and Food Standards).

bodies, while the Codex Alimentarius Commission and its subsidiary bodies made recommendations of risk management in the form of standards, MRLs, guidelines and codes of practice.

20. The Committee noted that almost all developing countries faced the same problems such as lack of expertise, difficulty in developing own toxicological and trial data and development of exposure assessment when dealing with Risk Analysis. However, all Member countries, including developing countries could contribute to the process of Risk Analysis but undertaking exposure assessments based on national dietary patterns and effective monitoring of hazards of interest (such as contaminants) in foods. The representative of WHO referred to the WHO document entitled “Guidelines for Predicting Dietary Intake of Pesticide Residues” (WHO/FSF/FOS/97.7). The document intended to offer simple, feasible methods for assessing possible exposure to pesticides based on the best use of available information.

21. The Committee noted that in order to facilitate understanding on this issue FAO in collaboration with ILSI had organized and sponsored a one day Workshop for countries of the Region on Risk Analysis and Food Standards prior to the Session of this Committee. The objectives of the Workshop were to inform participants of activities the application of risk analysis in the Codex decision making process; and to create awareness among countries of the Region for the need to consider Risk Analysis in the development of their national food standards.

22. The following recommendations made by the Workshop were endorsed by the Committee⁷:

- The Workshop stressed and recommended the need for sound use of the principles of science in risk analysis.
- The need for training in different aspects of Risk Analysis, HACCP, GMP, GAP and GHP at Regional, Sub-regional or National levels for francophone and anglophone countries.
- Strengthening work in dietary/nutrition patterns, monitoring programmes and intake assessment.
- Strengthening of Codex Contact Points and National Codex Committees, with consumer and private sector representation.
- Consideration of a high level meeting on food Quality and Safety in the African Region to sensitise government officials at all tiers of government i.e. at national, state and municipal levels.
- Cooperation with the private sector in risk communication - especially in developing simple messages concerning food quality and safety.
- Development of ways to apply risk-based good practices in small businesses.
- Strengthen communication between Codex Contact Points and the Codex Secretariat in Rome.
- Programmes that contribute to Risk Analysis should have higher priority.

23. The Committee thanked the FAO/WHO and ILSI for the organization and sponsoring of the workshop and assured that copies of the presentations will be provided to those delegates that were unable to attend the Workshop.

REVISION OF THE GUIDELINES FOR THE DESIGN OF CONTROL MEASURES FOR STREET VENDED FOODS IN AFRICA⁸ (AGENDA ITEM 5)

24. The Committee was informed that the Commission at its 22nd Session had adopted the Guidelines at Step 8, with the amendment that the Scope should indicate that the Guidelines were

⁷ The Delegations of Côte d’Ivoire and Ethiopia noted that these countries had not been invited to the Workshop and requested the relevant documentation.

⁸ ALINORM 97/37, paras. 73-75 & Appendix III

intended for use in the Region of Africa. The Commission also requested the Committee to review the Guidelines in order to ensure conformity with the revised General Principles of Food Hygiene and its annex, the HACCP system, (ALINORM 97/37, para. 75).

25. In response to the Circular Letter, CL1998/16-AFRICA, comments were received from Kenya and South Africa. The document⁹ for consideration represented the revised version in light of the Commission's request and the comments received.

26. The Committee decided to consider the amendments proposed by Kenya and South Africa, and decided as follows:

Definitions

- (i) The proposed definition for "Food handler" was not adopted because food handler was already defined in the General Principles of Food Hygiene.
- (ii) Similarly the proposed definition for "Street vendors" was deemed to be covered by "Mobile vendor", which was already in the Guidelines.
- (iii) *Clean water* :
The Committee agreed to delete "where there is no reason to believe the water is contaminated", but also agreed to insert after "matter" the clause "in an amount not harmful to human health....".

Section 3.4.3.3

The Committee agreed with the proposal to adopt the text as was in the General Principles, but decided to indicate clearly that "soap" was among the facilities to be provided in washrooms.

Section 6.1.1

The Committee agreed to delete the proposed section requiring the immunization of food handlers against specific diseases.

Section 6.4

The Committee decided to delete the sentence, "The use of gloves is/not recommended", because there were operations which might and might not require the wearing of gloves.

STATUS OF THE DRAFT REVISED GUIDELINES FOR THE DESIGN OF CONTROL MEASURES FOR STREET-VENDED FOODS IN AFRICA

27. The Committee was satisfied that the Guidelines as revised was adequate for its intended use in the region of Africa. The Committee therefore **agreed** with the proposal of the Chairman to recommend the adoption of the Guidelines by the Commission at Step 8 by omitting Steps 6 and 7. The revised text of the Guidelines is attached to this report as Appendix II.

HARMONIZATION OF NATIONAL/REGIONAL STANDARDS WITH CODEX STANDARDS. REPORT OF ACCEPTANCE, ADOPTION AND USE OF CODEX STANDARDS (Agenda Item 6)¹⁰

28. The Committee recalled that at its 12th Session it was agreed that progress reports on the harmonization of national and regional standards with Codex Standards would be discussed at the 13th Session.

29. The delegations of Algeria, Benin, Botswana, Côte d'Ivoire, Ethiopia, Kenya, Nigeria, Senegal, South Africa, Tanzania, Uganda, and Zimbabwe reported on the progress being made in harmonization, by utilising Codex texts as resource materials in the development of national food legislation. In some cases Codex final texts were used unchanged.

30. The delegations of Kenya, Tanzania and Uganda, informed the Committee that they had inaugurated the East African Standards Committee which was responsible for the harmonization of

⁹ CX/AFRICA 98/5, Annex II

¹⁰ CX/AFRICA 98/6, CX/AFRICA 98/6 Add 1(Comments by Zimbabwe and the report of the survey), CX/AFRICA 98/6 (Comments of South Africa)

standards in their countries, and that the Standards Committee had adopted the Codex Standards as a basis for this work in relation to food.

31. The delegation of Tanzania expressed the view that there was need to develop a guideline, like the ISO/Guide 21, which would assist Codex member countries in the acceptance of Codex standards taking into consideration specific situations in individual countries. The Committee was informed that each member country would have to determine how best to use Codex final texts.

32. The Delegation of Botswana reported that under the Food Control Act (1993) the country was using Codex documents to develop national food regulations. The FAO/WHO Model Food Law was utilised in the development of the Act. The Act provided for the establishment of the National Food Control Board, which is empowered to develop new food legislation. Efforts were made to establish bilateral cooperation in food control with South Africa in order to exchange information and harmonize food control requirements. The regulations that were in place were those on food labelling, infant formula, iodized salt, marketing of breast milk substitutes, red meat and poultry abattoirs, and milk. It was pointed out that Botswana Bureau of Standards was newly established and was involved in developing standards for fruits and vegetables, for which Codex standards are used as resource materials.

33. The delegations of Nigeria and South Africa pointed out that in the implementation of the WTO/SPS Agreement, member countries are encouraged to use Codex standards and that this had drastically altered the previous position where it had been left to individual governments to decide whether or not they would accept the Codex Standards, and that this fact should be taken into consideration.

34. The Delegation of Zimbabwe presented the result of the “Survey on the Identification of Food Regulations & Standards within the Africa Region Codex Member Countries, that Impede Food Trade”¹¹. The survey had been conducted by the Government of Zimbabwe in collaboration with 15 African countries. Unfortunately it had not been possible to include late replies from 5 countries. The survey identified microbiological spoilage, contaminants, and labelling as the major reasons for the rejection of exported food items.

35. The following training needs were identified in the survey:

- HACCP;
- Food inspection, testing and certification;
- Quality management/auditing;
- Laboratory accreditation;
- Food standardization; and
- Food science and technology.

36. The following constraints, in order of severity, were identified by responding African countries as the principal difficulties faced in relationship to food trade:

- Insufficient financial resources for food control activities;
- Inadequate testing and inspection facilities;
- Inadequate trained manpower in the food industry;
- Inadequate standards and/or regulations; and
- Inefficient food processing technologies.

¹¹ The conclusions of the survey are presented in full in CX/AFRICA 98/6, Addendum I

37. The Chairman expressed the appreciation of the Committee to the delegation of Zimbabwe for their efforts in conducting the survey and producing the document. The Committee also agreed that progress reports on harmonization efforts should be further discussed at its 14th session.

CONSUMER PARTICIPATION IN CODEX WORK AND RELATED MATTERS (AGENDA ITEM 7)¹²

38. The Committee noted that this issue had been placed on its Agenda at the request of the 20th and 21st Sessions of the Commission.

39. The Observer from Consumers International stated that a sub-regional office of that Organization for East and Southern Africa had been established in Harare and that a subregional office for West and Southern Africa was established in Dakar. The Observer pointed out that much progress had been made in the Region in increasing consumer's participation in Codex work. However, the CI wished to see more progress in practice and requested Member governments and national Codex Committees to include one consumers' representative in the National Codex Committee and to cover all expenses related to that participation. The Observer called for training of consumer leaders on Codex issues to assist in the application and monitoring of the use of Codex standards at the national level. The Observer also recommended that workshops for journalists be undertaken to inform them about Codex issues and help in the launching of media campaigns to promote Codex standards.

40. The Delegation of Algeria informed the Committee that in 1989 a law allowing the formation of consumers' organizations had been passed and that at the current moment there were 25 Consumers organizations in existence operating at various levels. In order to assist these organizations, meeting facilities on government premises were being made available free of charge, and access to laboratories for the purpose of testing was provided.

41. The Delegation of Nigeria expressed the opinion that consumers should be involved in the Codex at a national level and informed the Committee that a Consumers Protection Organization of Nigeria attended meetings of the relevant technical committees and the main sessions of the Nigerian Standards Council.

42. The Delegation of Morocco stated that at present there existed two consumers associations. These associations were represented in the National Codex Committee, participated actively in its work and were assisted by the Government, whenever possible, to assume their tasks in a better manner.

43. The Delegation of Tanzania informed the Committee that the participation of consumers in Codex work was supported by the provisions of national legislation and therefore it was possible to involve consumers at different levels. The Delegation pointed out that involvement of consumers in Codex work was limited since consumers had limited expertise, infrastructure and manpower.

44. The Delegation of Uganda expressed appreciation to Consumers International for establishing the regional office for Africa. The Delegation noted that many of the interventions made by consumers, when standards were being discussed, were not made on a scientific basis and that sometimes these interventions seemed to be only in conflict with industry. It was noted that both industry and consumers organizations lobbied the government, but that consumers had fewer resources. The Delegation requested Consumers International to assist in training of the association bodies which they established in different countries so that they could work in harmony with industry.

45. The Delegation of Kenya informed the Committee that consumer bodies in Kenya were involved but did not always participate to the fullest extent in Codex work due to limited technical "know how".

46. The Delegation of Zimbabwe pointed out that the Consumers Council of Zimbabwe was involved in various areas of activities such as development of national food laws, and the work of Standards

¹² CX/AFRICA 98/7

Association of Zimbabwe. It was also pointed out that consumers were represented as part of the Delegation of Zimbabwe at this Session of the Committee.

47. The Delegation of Cameroon pointed out that consumer unions should not be seen as a second government but should be involved with other stakeholders at the national level. The delegation called for clarification of the role of consumer organizations in Codex work.

48. The Delegation of Côte d'Ivoire stressed the importance of consumer participation in standards setting process in order to ensure much better application of standards. The Delegation stated that notion of quality was based on consumers' satisfaction. It was also stated that consumer associations in Côte d'Ivoire were independent associations not funded by government.

49. The Delegation of Botswana stated that the participation of consumers was guaranteed by the Food Control Act and that consumers were represented on the National Codex Committee; in fact the current chair of the Committee was the consumer representative. The Act establishing the Botswana Bureau of Standards also provided with opportunities for the participation of consumers.

50. The Committee recognized the important role of consumers at national level in elaborating national standards and developing national positions on Codex issues. The Committee noted that involvement of consumers in Codex was inhibited by lack of resources and scientific expertise. The Committee also noted that the workshops organized by FAO to develop or strengthen national Codex structures always recommended the involvement of consumers organizations, but it was pointed out that technical assistance provided by FAO was normally directed to support government structures.

REPORT ON THE IMPLEMENTATION OF NATIONAL PLANS TO ESTABLISH/STRENGTHEN THE ROLES OF CODEX CONTACT POINTS AND NATIONAL CODEX COMMITTEES IN THE REGION (AGENDA ITEM 8)¹³

51. The Committee recalled that the question was raised in CCASIA when the 10th Session of that Committee elaborated Draft Guidelines for Codex Contact Points and National Codex Committees. This had subsequently been adopted at Step 5 of the Procedure by the 45th Session of the Executive Committee. Guidelines were progressing very slowly as countries felt that CCP's and NCC's depended on administrative structures, laws and customs that were specific to individual countries. The Codex Coordinating Committees for Europe, Latin America and the Caribbean had discussed these Guidelines and felt that such Guidelines are not necessary as the situation differed significantly in various countries. The Codex Committee on General Principles was currently considering a section on the "Core Functions of Codex Contact Points" for inclusion in the Procedural Manual.

52. The Committee noted with appreciation that FAO/Codex had conducted some workshops on the establishment and administration of National Codex Contact Points and National Codex Committees in Malawi, Swaziland, Morocco and Niger and that such a workshop would also be conducted in Namibia. Due to limited resources and time it was not feasible to satisfy all requests but such activities would be provided in future on basis of high priority.

Tanzania

53. The Agriculture and Food Divisional Standards Committee (AFDC) of the Tanzania Bureau of Standards served as the National Codex Committee. Individual technical committees covering Codex subjects had been established, but were limited to four members each because of the restricted number of copies of documents received. Nevertheless, the system was working effectively.

Zimbabwe

54. The National Codex Contact Point was located in the Ministry of Health, specifically in the Laboratory of the Government Chemist. Two training workshops had been held on harmonization and the

¹³ CX/FH 98/8 (Including the report from Tanzania), CRD (Botswana), CRD (South Africa).

improvement of food quality, and several simple-language documents explaining food standards and food control had been developed. The Codex Contact Point (the Food Standards Advisory Board) has sensitised the Government for the need to establish a National Accreditation body as a mean of boosting confidence in Zimbabwe products, especially exported food products. The Government of Zimbabwe has recognized the need and a National Steering Committee has been formed to look into this area. The activities of the National Codex Contact Point were hampered by a lack of human and financial resources.

South Africa

55. The National Codex Committee in that country comprised the Ministries of Health, Agriculture, and Foreign Affairs, the Bureau of Standards and consumers organisations. Individual officers in different ministries were allocated work according to their normal duties and that the system was co-ordinated by the National Codex Contact Point. Although a loose structure, the system worked well.

Kenya

56. The Committee was informed that the Bureau of Standards was the Codex Contact Point and that the National Codex Committee comprised Government Ministries, universities, the private sector, and consumers organizations. In March this year the membership of the Committee was reviewed and sub-committees in line with various Codex Committees were established. More input from the private sector was being encouraged. The main problems facing the Committee were the lack of sensitisation of top-level decision-makers, and the lack of funding.

Malawi

57. The Delegation of Malawi expressed its appreciation for the FAO/Codex Workshop held in that country in 1996. As a result, a national committee had been formed which involved all responsible ministries, industries and consumers. It had since met twice and would soon be formally launched by the government. A proposal on strengthening the Committee's infrastructure was being presented to the local FAO Representative.

Botswana

58. In 1993 the National Contact Point was transferred from Department of Animal Health and Production of Ministry of Agriculture to the Food Control Unit of the Ministry of Health. The Contact Point had recently obtained funding through the government, which allowed Botswana's National Codex Committee participation in Codex meetings of importance to the country and for the establishment of a working library and document distribution via email. The Delegation pointed out that problems as regards copying and distribution of Codex documents had been mainly solved when the cost effective internet/email system had been installed.

Ethiopia

59. The Delegation of Ethiopia informed that the Codex standards were efficiently used for formulating drafts of national standards and as a reference for testing procedures in testing laboratories. However the National Codex Contact Point had not been functioning in a way that a National Codex Committee was to be in place. The Delegation expressed interest in obtaining support in the form of a workshop to establish such structures in the near future.

Benin

60. The National Codex Committee had been located in the Directorate of Food and Applied Nutrition of the Ministry of Agriculture and Rural Development. It included inspection, veterinary service, and fisheries, public and private structures, including consumers and the National Council of Exporters. The National Bureau of Standards was established last year and the Codex Contact Point was now being relocated in the Bureau as a sectorial committee.

Lesotho

61. A National Codex Committee had yet to be established, but the Contact Point was located in the Food and Nutrition Coordinating Office. The efforts were made to move the Contact Point to the Ministry

of Industry Trade and Marketing where the national Enquiry Point for SPS and TBT matters was located. The on-going FAO project in support of the Food Control System in Lesotho included the setting up of a National Codex Committee.

Senegal

62. A National Codex Committee was located within the Food and Applied Nutrition Unit of the Ministry of Health in Senegal. The Committee comprised various representatives of administrative structures as follows: a National Standardisation Institute (ISN), Government Control bodies, consumers associations, research institutes etc. In its day-to-day operations, the Committee was facing difficulties of which the most important of these were: the availability of Codex documents and the dissemination of information among its members. This was therefore why it was necessary to strengthen the Committee in order to enable it to play its role in full.

Côte d'Ivoire

63. At present no National Codex Committee existed in Côte d'Ivoire. Once, there was a Committee on Food and Development (CNAD) located in the Ministry of Agriculture, which was the correspondent of Codex. The Bureau of Standards (CODINORM) received all Codex documents from CNAD and used those documents for the preparation of national food standards.

Swaziland

64. It was reported that, following the successful FAO/Codex-sponsored workshop, a National Codex Committee had been established comprising representatives of industry, consumers, government ministries, and farmers. The National Codex Contact Point was located in the Ministry of Agriculture and Co-operatives.

Uganda

65. The National Codex Contact Point had been transferred from the Ministry of Health to the national Bureau of Standards. However, the National Codex Committee was not meeting on a regular basis and the input to the Codex Contact Point was by means of a network of individual departments in the different government structures. The Contact Point was reviewing the coordination of Codex work with the objective of obtaining better involvement of consumers and the private sector. The Bureau of Standards was also the enquiry point for the WTO/SPS and TBT Agreements.

Cameroon

66. The Contact Point was located in the Ministry of Trade and Industry. There was a need to sensitise other Ministries, especially the Ministry of Health and to establish an effective national Codex structure, preferably through the convening of a national workshop.

Morocco

67. The Codex Contact Point in Morocco was located in the "*Division de la Repression des Fraudes*" of the Ministry of Agriculture. This Division served also as a secretariat to the National Codex Committee. The latter was established last year and comprised the entire group of institutions concerned with the food control.

68. The Observer from Consumer International while acknowledging establishment of Codex Contact Points advocated for incorporation of consumer organizations into CCP infrastructure.

69. The Committee noted that there had been considerably great progress in the Region due to an improved awareness in the Member countries of the importance of Codex. The Committee also noted that location, structure and operation of Codex Contact Points and National Codex Committees differed greatly from one country to another. The usefulness of the FAO/Codex workshops of the establishment and administration of national Codex structures was emphasised and appreciation for this work was expressed. Follow-up assistance to strengthen national structures to ensure their long-term effectiveness was called for as a priority.

NOMINATION OF COORDINATOR (AGENDA ITEM 9)¹⁴

70. The Committee was informed that Mr David B. Nhari had been appointed by the 21st and the 22nd Sessions of the Commission. By the Rules of Procedure of the Commission, Mr. Nhari was no longer eligible for election as Coordinator, having served for two terms.

71. The Delegation of Morocco proposed to deal with Items 9 and 11 together since the appointment of Coordinator was linked to the date and place of the next session.

72. The Delegate of Morocco proposed that the 14th Session of the Committee be held in Morocco, and noted that the Codex Secretariat had been so informed of his proposal in writing. The Codex Secretariat confirmed the statement made by the Delegate of Morocco and confirmed that recently the Government of Uganda had also declared in writing its intention to provide the next Coordinator for Africa. The Committee noted that there were two proposals for candidature. The Committee was invited by the Secretariat to consider presenting the two candidates to the Commission at its 23rd Session and allowing the Commission to decide. However, the Committee noted that sessions of the Committee were held in the country of the Coordinator, and that Morocco had not nominated a specific candidate.

73. The Delegation of Botswana nominated Dr Eve Kasirye-Alemu (Uganda) to succeed Mr. Nhari as Coordinator for Africa. The proposal was seconded by the Delegations of Kenya, Swaziland, Ethiopia, Zimbabwe and Tanzania.

74. The Committee **agreed** that the nomination of Dr. Eve Kasirye-Alemu be submitted to the Commission for appointment as Coordinator by the Commission's 23rd Session. The Delegation of Morocco expressed its reservation concerning the nomination and the procedures followed.

OTHER BUSINESS AND FUTURE WORK (AGENDA ITEM 10)

CODEX STANDARD FOR DRIED FIGS

75. The Delegation of Algeria proposed the elaboration of a Codex Standard for Dried Figs. The Delegation reminded the Committee of its country's contribution towards the elaboration of the Standard for *Couscous*, which had been published in the Codex Alimentarius - Cereals, Pulses (Legumes) and Derived Products, Volume 7, Rev 2, Second Edition. The Committee was informed that dried figs was an important crop for the North of Africa. There was appreciable international trade in dried figs, and the Delegation requested the Committee to consider the elaboration of a Codex Standard for Dried Figs.

76. The Committee was reminded that there existed a European standard for Dried Figs elaborated by the United Nations Economic Commission for Europe (UNECE). It was also noted that procedures were in place that allowed the conversion of UNECE standards to Codex Standards with appropriate modifications as necessary.

77. The Committee **agreed** to request the Commission to approve the elaboration of a standard for Dried Figs. It was suggested that the Codex Committee on Fresh Fruits and Vegetables could undertake the elaboration of the standard.

OTHER MATTERS

78. The Committee also agreed with the proposal by the Delegate of Egypt to request the Commission to consider Risk Communication needs in Developing Countries, as future work for the Committee.

79. The Delegation had requested clarification with regard to the status of Codex final texts (standards, guidelines and recommendations). The Committee was informed that the WTO did not distinguish between Codex final texts. What was considered to be most important by the WTO was the contents of the texts, and not their titles (see also Agenda Item 2 and CX/AFRICA 98/2).

¹⁴ CX/AFRICA 98/9

DATE AND PLACE OF NEXT SESSION (AGENDA ITEM 11)

80. The Committee was informed that its 14th Session was provisionally scheduled to be held in Uganda, in 2000. The actual location and dates would be arranged between the host country and the Codex Secretariat, subject to confirmation of the appointment of Coordinator.

ANNEX

SUMMARY STATUS OF WORK

Subject	Step	For Action by	Reference in ALINORM 99/28
Draft Revised Guidelines for the Design of Control Measures for Street-Vended Foods in Africa	8	23 rd Session CAC	Para. 27 and Appendix II
Proposed Draft Standard for Dried Figs	-	23 rd Session CAC, CCFFV	Para. 77
Risk Communication Needs in Developing Countries	-	23 rd Session CAC, CCAFRICA	Para. 78
Progress Report on Harmonization of National/Regional Standards with those of Codex.	-	Governments and 14 th Session CCAFRICA	Para. 37

APPENDIX I

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ALINORM 99/28

APPENDIX II

**DRAFT REVISED GUIDELINES FOR THE DESIGN OF CONTROL MEASURES FOR
STREET-VENDED FOODS IN AFRICA**

(at Steps 5/8)

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INTRODUCTION

People have the right to expect the food they eat to be safe and suitable for consumption. Foodborne illness and foodborne injury are at best unpleasant; at worst, they can be fatal. But there are also other consequences. Outbreaks of foodborne illness can damage trade and tourism, and lead to loss of earnings, unemployment and litigation. Food spoilage is wasteful, costly and can adversely affect trade and consumer confidence.

International food trade, and foreign travel, are increasing, bringing important social and economic benefits. But this also makes the spread of illness around the world easier. Eating habits too, have undergone major change in many countries over the last two decades and new food production, preparation and distribution techniques have developed to reflect this. Effective hygiene control, therefore, is vital to avoid the adverse human health and economic consequences of foodborne illness, foodborne injury, and food spoilage. Everyone, including farmers and growers, manufacturers and processors, food handlers and consumers, has a responsibility to assure that food is safe and suitable for consumption.

These Guidelines lay a firm foundation for ensuring food hygiene. It recommends a HACCP-based approach wherever possible to enhance food safety as described in the Recommended International Code of Practice – General Principles of Food Hygiene.

The controls described in these Guidelines are recognized as essential to ensure the safety and suitability of food for consumption. The Guidelines are commended to Governments, industry (including individual primary producers, manufacturers, processors, food service operators and retailers) and consumers alike.

SECTION I - OBJECTIVES

The objectives of these Guidelines are to provide the necessary provisions to be considered when elaborating street food control measures in the Region of Africa including the elaboration of Codes of Practice. Its aim is to assist relevant authorities in upgrading the operation of the street food industry to ensure that the population has available wholesome, safe and nutritious foods in accessible places.

SECTION II - SCOPE, USE, DEFINITION AND GENERAL REQUIREMENTS

2.1 SCOPE

The Guidelines specify the general hygienic requirements and practices to be recommended for inclusion in Codes of Practice for the preparation and sale of street foods.

2.1.1 Roles of Relevant Authorities, Vendors, and Consumers

Relevant authorities can consider the contents of this document and decide how best they should encourage the implementation of these guidelines to:

- protect consumers adequately from illness or injury caused by food; policies need to consider the vulnerability of the population, or of different groups within the population;
- provide assurance that food is suitable for human consumption; and
- provide health education programmes which effectively communicate the principles of food hygiene to vendors and consumers.

Vendors should apply the hygienic practices set out in this document to:

- provide food which is safe and suitable for consumption; and
- ensure that consumers have clear and easily-understood information, by way of labelling and other appropriate means, to enable them to protect their food from contamination and growth/survival of foodborne pathogens by storing, handling and preparing it correctly

Consumers should recognize their role by following relevant instructions and applying appropriate food hygiene measures.

2.2 USE

2.2.1 Each section in this document states both the objectives to be achieved and the rationale behind those objectives in terms of the safety and suitability of food.

2.2.2 There will inevitably be situations where some of the specific requirements contained in this document are not applicable. The fundamental question in every case is “what is necessary and appropriate on the grounds of the safety and suitability of food for consumption?”

2.3 DEFINITIONS

For the purpose of these Guidelines, unless indicated otherwise, the following definitions apply:

Appliances - means the whole or any part of any utensil, machinery, instrument, apparatus or article, including traditional types, used or intended for use, in or for making, preparing, keeping, selling or supplying of food.

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

Cleaning - the removal of soil, food residue, dirt, grease or other objectionable matter.

Contaminant - any biological or chemical agent, foreign matter, or other substances not intentionally added to food which may compromise food safety or suitability.

Contamination - the introduction or occurrence of a contaminant in food or food environment.

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.

Disinfection - the reduction, by means of chemical agents and/or physical methods, of the number of micro-organisms in the environment, to a level that does not compromise food safety or suitability.

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.

Establishment - any building or area in which food is handled and the surroundings under the control of the same management.

Food hygiene - all conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.

Food handler - any person who directly handles packaged or unpackaged food, food equipment and utensils, or food contact surfaces and is therefore expected to comply with food hygiene requirements

Food safety - assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.

Food suitability - assurance that food is acceptable for human consumption according to its intended use.

Hazard - a biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.

HACCP - a system which identifies, evaluates, and controls hazards which are significant for food safety.

Impermeable - means not allowing the passage of water and/or fluid.

Microorganisms - means any microscopic living organism that can cause disease or food spoilage.

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 street food.

Perishable food - means food that is of such a type or is in such a condition that it may spoil.

Potable water - means treated water which shall comply with WHO Guidelines for Drinking Water Quality.

Primary production - those steps in the food chain up to and including, for example, harvesting, slaughter, milking, fishing.

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 microorganisms that can cause food spoilage, food poisoning and other food borne illness.

Ready-to-eat food - Any food (including beverages) which is normally consumed in its raw state or any food handled, processed, mixed, cooked, or otherwise prepared into a form in which it is normally consumed without further processing.

Relevant authority - means the Ministry having responsibility and any local or officially recognized authority.

Sealed container - means food grade containers such as:

- hermetically sealed containers;
- 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 seals.

Street food centre - means any public place or establishment designated by the relevant authority for the preparation, display and sale of street foods by multiple vendors.

Street foods - ready-to-eat foods prepared and/or sold by vendors and hawkers especially in streets and other similar public places (see FAO Food and Nutrition Paper 46).

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 street foods are displayed for sale.

Waste water - means sullage water arising as a result of the activity of vendors.

Water container - means any form of food grade container which is used solely for the purpose of storing and serving water and has not been used previously for any other purposes which could cause contamination of the water stored in it.

2.4 GENERAL REQUIREMENTS

2.4.1 Regulations

2.4.1.1 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.

2.4.1.2 The general hygienic requirements and practices to be followed by the vendors should be translated by the relevant authorities into Codes of Practice which are recognized as cost effective tools for the control of street foods, by fully taking into account local conditions including specific risk factors that are relevant to each operation.

2.4.2 Licensing of Vendors

The Relevant Authorities should set up appropriate modalities for the issuance and renewal of licenses to vendors.

SECTION III - ESTABLISHMENT: DESIGN, FACILITIES, MAINTENANCE AND SANITATION

Objectives:

Depending on the nature of the operations, and the risks associated with them, premises, equipment and facilities should be located, designed and constructed to ensure that:

contamination is minimized;

design and layout permit appropriate maintenance, cleaning and disinfections and minimize air-borne contamination;

surfaces and materials, in particular those in contact with food, are non-toxic in intended use and, where necessary, suitably durable, and easy to maintain and clean;

where appropriate, suitable facilities are available for temperature, humidity and other controls; and

there is effective protection against pest access and harbourage.

Rationale:

Attention to good hygienic design and construction, appropriate location, and the provision of adequate facilities, is necessary to enable hazards to be effectively controlled.

3.1 LOCATION

3.1.1 Establishments

Potential sources of contamination need to be considered when deciding where to locate food establishments, as well as the effectiveness of any reasonable measures that might be taken to protect food. Establishments should not be located anywhere where, after considering such protective measures, it is clear that there will remain a threat to food safety or suitability. Stalls shall be located in areas designated by the relevant authorities. In particular, establishments should normally be located away from:

- environmentally polluted areas and industrial activities which pose a serious threat of contaminating food;
- areas subject to flooding unless sufficient safeguards are provided;
- areas prone to infestations of pests;
- areas where wastes, either solid or liquid, cannot be removed effectively.

Section 3.1.1 should also apply to mobile vendors.

The space in and around the vendors, stall shall be free of unnecessary stored goods or articles and discarded articles in order to permit easy access for cleaning.

3.2 PREMISES AND ROOMS

3.2.1 Design and Layout

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

3.2.2 Internal Structures and Fittings

Structures within food establishments should be soundly built of durable materials and be easy to maintain, clean and where appropriate, able to be disinfected. In particular the following specific conditions should be satisfied where necessary to protect the safety and suitability of food:

- the surfaces of walls, partitions and floors should be made of impervious materials with no toxic effect in intended use;
- walls and partitions should have a smooth surface up to a height appropriate to the operation;
- floors should be constructed to allow adequate drainage and cleaning;
- ceilings and overhead fixtures should be constructed and finished to minimize the build up of dirt and condensation, and the shedding of particles;
- windows should be easy to clean, be constructed to minimize the build up of dirt and where necessary, be fitted with removable and cleanable insect-proof screens. Where necessary, windows should be fixed;
- doors should have smooth, non-absorbent surfaces, and be easy to clean and, where necessary, disinfect;
- working surfaces that come into direct contact with food should be in sound condition, durable and easy to clean, maintain and disinfect. They should be made of smooth, non-absorbent materials, and inert to the food, to detergents and disinfectants under normal operating conditions.

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.

3.2.3 Temporary/Mobile Premises and Vending Machines

Market stalls, mobile sales and street vending vehicles, temporary premises in which food is handled such as tents and marquees should be sited, designed and constructed to avoid, as far as reasonably practicable, contaminating food and harbouring pests.

In applying these specific conditions and requirements, any food hygiene hazards associated with such facilities should be adequately controlled to ensure the safety and suitability of food.

3.3 EQUIPMENT

3.3.1 General

Equipment and containers (other than once-only use containers and packaging) coming into contact with food, should be designed and constructed to ensure that, where necessary, they can be adequately cleaned, disinfected and maintained to avoid the contamination of food. Equipment and containers should

be made of materials with no toxic effect in intended use. Where necessary, equipment should be durable and movable or capable of being disassembled to allow for maintenance, cleaning, disinfection, monitoring and, for example, to facilitate inspection for pests.

Cooked and uncooked food should be handled with separate utensils.

All utensils should be regularly cleaned by thoroughly washing them in warm water containing adequate amount of soap or other suitable detergents and then either immersing them for one-half (1/2) minute in boiling clean water and draining them or, for two (2) minutes in potable water at a temperature of not less than 77°C and draining them.

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

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

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

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

3.3.2 Containers for Waste and Inedible Substances

Containers for waste, by-products and inedible or dangerous substances, should be specifically identifiable, suitably constructed and, where appropriate, made of impervious material. Containers used to hold dangerous substances should be identified and, where appropriate, be lockable to prevent malicious or accidental contamination of food.

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

3.4 FACILITIES

3.4.1 Water Supply

An adequate supply of potable water with appropriate facilities for its storage, distribution and temperature control, should be available whenever necessary to ensure the safety and suitability of food.

Potable water should be as specified in the latest edition of WHO Guidelines for Drinking Water Quality, or water of a higher standard. Non-potable water (for use in, for example, fire control, steam production, refrigeration and other similar purposes where it would not contaminate food), shall have a separate system. Non-potable water systems shall be identified and shall not connect with, or allow reflux into, potable water systems.

3.4.2 Drainage and Waste Disposal

Adequate drainage and waste disposal systems and facilities should be provided. They should be designed and constructed so that the risk of contaminating food or the potable water supply is avoided.

3.4.3 Cleaning

Adequate facilities, suitably designated, should be provided for cleaning food, utensils and equipment. Such facilities should have an adequate supply of hot and cold potable water where appropriate.

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

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

Adequate hand washing facilities including hand wash basins, soap and supply of potable water should be provided at all times.

3.4.4 Personnel Hygiene Facilities and Toilets

Personnel hygiene facilities should be available to ensure that an appropriate degree of personal hygiene can be maintained and to avoid contaminating food. Where appropriate, facilities should include:

- adequate means of hygienically washing and drying hands, including wash basins and a supply of hot and cold (or suitably temperature controlled) water;
- lavatories of appropriate hygienic design; and
- adequate changing facilities for personnel.

Such facilities should be suitably located and designated.

3.4.5 Lighting

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

3.4.6 Storage

Where necessary, adequate facilities for the storage of food, ingredients and non-food chemicals (e.g. cleaning materials, lubricants, fuels) should be provided. The type of storage facilities required will depend on the nature of the food. Where necessary, separate, secure storage facilities for cleaning materials and hazardous substances should be provided.

3.5 MAINTENANCE AND CLEANING

3.5.1 General

Establishments and equipment should be kept in an appropriate state of repair and condition to:

- facilitate all sanitation procedures;
- function as intended; and
- prevent contamination of food, e.g. from metal shards, flaking plaster, debris and chemicals.

Cleaning should remove food residues and dirt which may be a source of contamination. The necessary cleaning methods and materials will depend on the nature of the food business. Disinfection may be necessary after cleaning.

Cleaning chemicals should be handled and used carefully and in accordance with manufacturers' instructions and stored, where necessary, separated from food, in clearly identified containers to avoid the risk of contaminating food.

3.5.2 Cleaning Procedures and Methods

Cleaning can be carried out by the separate or the combined use of physical methods, such as heat, scrubbing, turbulent flow, vacuum cleaning or other methods that avoid the use of water, and chemical methods using detergents, alkalis or acids.

Cleaning procedures will involve, where appropriate:

- removing gross debris from surfaces;
- applying a detergent solution to loosen soil and bacterial film and hold them in solution or suspension;
- rinsing with water which complies with section 4, to remove loosened soil and residues of detergent;

- dry cleaning or other appropriate methods for removing and collecting residues and debris; and
- where necessary, disinfection.

3.6 CLEANING PROGRAMMES

3.6.1 Cleaning and disinfection programmes should ensure that all parts of the establishment are appropriately clean, and should include the cleaning of cleaning equipment.

3.6.2 Cleaning and disinfection programmes should be continually and effectively monitored for their suitability and effectiveness and where necessary, documented.

3.6.3 Where written cleaning programmes are used, they should specify:

- areas, items of equipment and utensils to be cleaned;
- responsibility for particular tasks;
- method and frequency of cleaning; and
- monitoring arrangements.

3.6.4 Where appropriate, programmes should be drawn up in consultation with relevant specialist expert advisors.

3.7 PEST CONTROL SYSTEMS

3.7.1 General

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

3.7.2 Preventing Access

Buildings should be kept in good repair and condition to prevent pest access and to eliminate potential breeding sites. Holes, drains and other places where pests are likely to gain access should be kept sealed. Wire mesh screens, for example on open windows, doors and ventilators, will reduce the problem of pest entry. Animals should, wherever possible, be excluded from the grounds of factories and food processing plants.

3.7.3 Harbourage and Infestation

The availability of food and water encourages pest harbourage and infestation. Potential food sources should be stored in pest-proof containers and/or stacked above the ground and away from walls. Areas both inside and outside food premises should be kept clean. Where appropriate, refuse should be stored in covered, pest-proof containers.

3.7.4 Monitoring and Detection

Establishments and surrounding areas should be regularly examined for evidence of infestation.

3.7.5 Eradication

Pest infestations should be dealt with immediately and without adversely affecting food safety or suitability. Treatment with chemical, physical or biological agents should be carried out without posing a threat to the safety or suitability of food.

3.8 WASTE MANAGEMENT

3.8.1 Suitable provision must be made for the removal and storage of waste. Waste must not be allowed to accumulate in food handling, food storage, and other working areas and the adjoining environment except so far as is unavoidable for the proper functioning of the business.

3.8.2 Waste stores must be kept appropriately clean.

3.9 SANITATION

3.9.1 Water Supply

Vendors should ensure sufficient supply of potable 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 as defined in these Guidelines.

3.9.2 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.

3.9.3 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 using one of the methods described in Section 3.3.1.2. The waste storage area should also be cleaned daily.

Waste receptacles, equipment which has come into contact with the waste and waste storage areas should be disinfected when required by the relevant authority. Only appropriate and suitable sanitizing agents should be used. In areas without garbage collection service, solid waste is to be disposed of in a sanitary manner, as recommended or approved by the relevant authority.

3.9.4 Cleaning

All working surfaces, table tops, floors and surrounding areas should be thoroughly cleaned at least daily, using one of the methods described in Section 3.3.1.2.

3.9.5 Toilet facilities

Every vendor, helper or food handler should have access to facilities which are approved by the relevant authorities and kept at all times in a clean and operational condition.

3.10 MONITORING EFFECTIVENESS

Sanitation systems should be monitored for effectiveness, periodically verified by means such as audit pre-operational inspections or, where appropriate, microbiological sampling of environment and food contact surfaces and regularly reviewed and adapted to reflect changed circumstances.

SECTION VI - STREET FOOD CENTRES

Objectives:

The safety and hygienic preparation of food, and hence the health of consumers, should not be compromised with the inability of vendors to provide adequate facilities and conditions as required by these Guidelines. The Relevant Authorities should endeavour to provide special centres within a locality which have adequate facilities and utility services as required by these Guidelines, where spaces could be rented out to vendors. Such street food centres will:

provide an environment for storing, preparing, and serving safe food;

provide the necessary utilities, such as potable water, adequate light, drainage and solid/water waste disposal;

provide conducive environment for consumers to be served safe food;

provide good setting for the Relevant Authorities to conduct information, education and training programmes for Managers/Supervisors, vendors and consumers alike; and encourage activities of the Vendors' Association.

Rationale:

To minimize the likelihood by vendors, to jeopardize the safety of food due to inability to provide safe and sanitary environment and proper conditions for the preparation and sale of safe food.

4.1 GENERAL REQUIREMENTS

All vendors located in a street food centre should comply with all provisions stated in the officially recognized regulations applicable to street food vendors.

4.2 LOCATION, DESIGN AND CONSTRUCTION

4.2.1 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 3.1 - Location*, of these Guidelines.

4.2.2 The design of the street food centre shall:

- (a) be reviewed and approved beforehand 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;
- (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; and
- (h) have available an ample supply of potable water, under adequate pressure and of suitable temperature, 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 frequent from private supplies than from public supplies. Chlorine or other suitable disinfectants may be used. If chlorination has been employed checks should be made daily by chemical tests for available chlorine. The point of sampling should preferably be at the point of usage, but occasionally it would be useful to sample at the point of entry of the water to the establishment.

4.2.3 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 3.2, Premises and rooms*, of these Guidelines. 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) where applicable, 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.

4.3 LIQUID AND SOLID WASTE

4.3.1 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.

4.3.2 Regarding 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:

- 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;
- 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;
- the daily, and more often if necessary, disposal of solid waste from the street food centre to:
- rubbish bins approved, designed and intended for the centralized collection of solid waste by garbage service agencies; or
- other disposal methods authorized and approved by the relevant authority.
- 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
- compliance with any other requirement of the relevant authority related to solid waste disposal.

4.4 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 walls of durable material, up to an appropriate height, which is easy to maintain, clean and disinfect;
- (b) be clean, free of bad odours and provided with a 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.

SECTION V - CONTROL OF OPERATION

Objective:

To produce food which is safe and suitable for human consumption by:

formulating design requirements with respect to raw materials, composition, processing, distribution, and consumer use to be met in the manufacture and handling of specific food items; and

designing, implementing, monitoring and reviewing effective control systems.

Rationale:

To reduce the risk of unsafe food by taking preventive measures to assure the safety and suitability of food at an appropriate stage in the operation by controlling food hazards.

5.1 REQUIREMENTS FOR INGREDIENTS

Every vendor should ensure the following:

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

5.1.2 The food handling method employed should be such as to minimize the loss of nutrients.

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

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

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

5.2 COOKING AND HANDLING

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

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

5.2.3 There should be an area for handling, storing, cleaning and preparing raw food ingredients, separate and apart from the cooked, street food display, handling and serving areas.

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

- a refrigerator or purpose-built thawing cabinet maintained at a temperature of 4°C; or
- running potable water maintained at a temperature not above 21°C for a period not exceeding 4 hours; or
- 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.

5.2.5 The time and temperature of cooking should be sufficient to ensure the destruction of non-spore forming pathogenic micro-organisms.

5.2.6 Water used for the purpose of drinking, preparation of hot or cold drinks and beverages should be of potable water quality, or of clean quality and boiled, or disinfected in any other way such as the use of an appropriate chemical agent.

5.2.7 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 as defined in these guidelines.

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

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

5.3 SERVING FOOD

Every vendor should observe the following:

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

5.3.2 Cooked street foods should not be handled with bare hands. Clean tongs, forks, spoons or disposable gloves should be used when handling, serving or selling food.

5.3.3 All crockery used should be clean and dry and not handled by touching the food contact surfaces.

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

5.3.5 Food grade packing materials should be used.

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

5.3.7 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.

5.3.8 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.

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

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

- for food served hot.....60°C or above;
- for food served cold.....7°C or below;
- for food served frozen..-18°C or below.

5.3.11 A food warmer should be used to maintain continuous holding temperatures (Section 5.3.10 (i)), and should not be used for re-heating purposes (Section 5.2.8).

5.4 UNSOLD FOOD

All unsold cooked food and prepared beverages that cannot be properly preserved should be disposed of in a sanitary manner at the end of the day.

5.5 TRANSPORTATION OF STREET FOODS

5.5.1 Street foods which require transportation to the point of sale should be placed in a well protected, covered and clean container to avoid contamination.

5.5.2 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.

5.5.3 Perishable foods such as milk, and milk products etc. should be transported to the point of sale in an insulated container maintained at a maximum temperature of 4°C.

5.5.4 Street foods should not be transported together with raw food and ingredients, animals, toxic substances and any other materials which may contaminate the food.

5.6 USE AND MAINTENANCE

Conveyances and containers for transporting food should be kept in an appropriate state of cleanliness, repair and condition. Where the same conveyance or container is used for transporting different foods, or non-foods, effective cleaning and, where necessary, disinfection should take place between loads.

5.7 FOOD STORAGE

5.7.1 The food should at all times be kept clean and free from contamination, and be adequately protected from pests, such as rats, mice, flies, cockroaches, ants etc., environmental contaminants, and stored at proper temperatures where appropriate.

5.7.2 Readily perishable food should be placed or stacked so that it is not likely to be contaminated by contact with raw food, pet food, toxic materials or any other materials which may cause contamination.

5.7.3 Once cleaned, following the requirements of Sections 5.2.1 and 5.2.2, the bulk of perishable raw food including wet milled legumes, cereals or pulses should be stored in clean separate containers preferably placed in a clean ice box, a refrigerator or a freezer to prevent spoilage.

5.7.4 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.

5.7.5 The principle, “First in, first out” should be applied to stock rotation.

5.7.6 Date marking on all food containers shall be checked before the food is used. Expired food shall not be sold or used for the preparation of food.

5.8 KEY ASPECTS OF HYGIENE CONTROL SYSTEMS

5.8.1 Time and Temperature Control

Inadequate food temperature control is one of the most common causes of foodborne illness or food spoilage. Such controls include time and temperature of cooking, cooling, processing and storage. Systems should be in place to ensure that temperature is controlled effectively where it is critical to the safety and suitability of food.

Temperature control systems should take into account:

- the nature of the food, e.g. its water activity, pH, and likely initial level and types of micro-organisms;
- the intended shelf-life of the product;
- the method of packaging and processing; and
- how the product is intended to be used, e.g. further cooking/processing or ready-to-eat.

Such systems should also specify tolerable limits for time and temperature variations.

Temperature recording devices should be checked at regular intervals and tested for accuracy.

5.8.2 Microbiological Cross-contamination

Pathogens can be transferred from one food to another, either by direct contact or by food handlers, contact surfaces or the air. Raw, unprocessed food should be effectively separated, either physically or by time, from ready-to-eat foods, with effective intermediate cleaning and where appropriate disinfection.

Access to processing areas may need to be restricted or controlled. Where risks are particularly high, access to processing areas should be only via a changing facility. Personnel may need to be required to put on clean protective clothing including footwear and wash their hands before entering.

Surfaces, utensils, equipment, fixtures and fittings should be thoroughly cleaned and where necessary disinfected after raw food, particularly meat and poultry, has been handled or processed.

5.8.3 Physical and Chemical Contamination

Systems should be in place to prevent contamination of foods by foreign bodies such as glass or metal shards from machinery, dust, harmful fumes and unwanted chemicals. In manufacturing and processing, suitable detection or screening devices should be used where necessary.

5.9 INCOMING MATERIAL REQUIREMENTS

5.9.1 Only wholesome and satisfactory raw materials and ingredients should be accepted for use in preparing food. No raw material or ingredient should be accepted by an establishment if it is known to contain parasites, undesirable micro-organisms, pesticides, veterinary drugs or toxic, decomposed or extraneous substances which would not be reduced to an acceptable level by normal sorting and/or processing. Where appropriate, specifications for raw materials should be identified and applied.

5.9.2 Stocks of raw materials and ingredients should be subject to effective stock rotation.

5.10 WATER

5.10.1 In contact with food

Only potable water, should be used in food handling and processing, with the following exceptions:

for steam production, fire control and other similar purposes not connected with food; and

in certain food processes, e.g. chilling, and in food handling areas, provided this does not constitute a hazard to the safety and suitability of food (e.g. the use of clean sea water).

Water recirculated for reuse should be treated and maintained in such a condition that no risk to the safety and suitability of food results from its use. The treatment process should be effectively monitored. Recirculated water which has received no further treatment and water recovered from processing of food by evaporation or drying may be used, provided its use does not constitute a risk to the safety and suitability of food.

5.10.2 As an Ingredient

Potable water should be used wherever necessary to avoid food contamination.

5.10.3 Ice and Steam

Ice should be made from water that complies with Section 3.4.1. Ice and steam should be produced, handled and stored to protect them from contamination.

Steam used in direct contact with food or food contact surfaces should not constitute a threat to the safety and suitability of food.

5.11 MANAGEMENT AND SUPERVISION

The type of control and supervision needed will depend on the size of the business, the nature of its activities and the types of food involved. Managers and supervisors should have enough knowledge of food hygiene principles and practices to be able to judge potential risks, take appropriate preventive and corrective action, and ensure that effective monitoring and supervision takes place.

5.12 STREET FOOD ADVISORY SERVICE

To facilitate the enforcement of the code of practice they have developed, the relevant authority should provide Managers and Supervisors whose role would be:

- 5.12.1 to work with vendors offering them on-site advice and guidance to improve their operations in accordance with the requirements of the Guidelines
- 5.12.2 to participate in the design and/or delivery of the formal training of vendors which is to be provided by the authorities in view of issuance and removal of licenses;
- 5.12.3 to work in close collaboration with the enforcement personnel, including the officers in charge of registration and renewal of licenses, so that the guidelines is well understood and correctly applied;
- 5.12.4 when applicable, to train the enforcement personnel and regularly organize joint inspections to monitor progress in the application of the code of practice; and
- 5.12.5 to inform consumers as per Section 7.7 of these Guidelines.
- 5.12.6 Managers and Supervisors should be good communicators, familiar with the requirements of the Guidelines, and have good understanding of both problems of the vendors and the protection of consumers.
- 5.12.7 Managers and Supervisors should possess the trust and respect of vendors, consumers and enforcement personnel.
- 5.12.8 The Managers and Supervisors should be as far as possible conversant with the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3 (1997)).
- 5.12.9 Street Food Advisory Services should be established with the necessary capacities to carry-out their mission effectively.

SECTION VI - PERSONAL HEALTH

Objectives:

To ensure that those who come directly or indirectly into contact with food are not likely to contaminate food by:

- maintaining an appropriate degree of personal cleanliness;
- behaving and operating in an appropriate manner.

Rationale:

People who do not maintain an appropriate degree of personal cleanliness, who have certain illnesses or conditions or who behave inappropriately, can contaminate food and transmit illness to consumers.

6.1 HEALTH STATUS

- 6.1.1 Every vendor, helper, or food handler, during the conduct of his business, shall wear an identification tag if issued and required by the relevant authority.
- 6.1.2 People known, or suspected, to be suffering from, or to be a carrier of a disease or illness likely to be transmitted through food, should not be allowed to enter any food handling area if there is a likelihood of their contaminating food. Any person so affected should immediately report illness or symptoms of illness to the management.
- 6.1.3 Medical examination of a food handler should be carried out if clinically or epidemiologically indicated.

6.2 ILLNESS AND INJURIES

Conditions which should be reported to management so that any need for medical examination and/or possible exclusion from food handling can be considered, include:

- jaundice;
- diarrhoea;
- vomiting;
- fever;
- sore throat with fever;
- visibly infected skin lesions (boils, cuts, etc.); and
- discharges from the ear, eye or nose.

6.3 PERSONAL CLEANLINES

6.3.1 Food handlers should maintain a high degree of personal cleanliness and, where appropriate, wear suitable protective clothing, head covering, and footwear. Cuts and wounds, where personnel are permitted to continue working, should be covered by suitable waterproof dressings. Fingernails should be kept short and clean at all times and hair should be kept clean and tidy and should be covered during operation.

6.3.2 Personnel should always wash their hands when personal cleanliness may affect food safety, for example:

- at the start of food handling activities;
- immediately after using the toilet; and

after handling raw food or any contaminated material, where this could result in contamination of other food items; they should avoid handling ready-to-eat food, where appropriate.

6.4 PERSONAL BEHAVIOUR

6.4.1 People engaged in food handling activities should refrain from behaviour which could result in contamination of food, for example:

- smoking;
- spitting;
- chewing or eating;
- sneezing or coughing over unprotected food.

6.4.2 Personal effects such as jewellery, watches, pins or other items should not be worn or brought into food handling areas if they pose a threat to the safety and suitability of food.

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

6.5 VISITORS

Visitors to food processing or handling areas should, where appropriate, wear protective clothing and adhere to the other personal hygiene provisions in this section.

SECTION VII - TRAINING

Objectives:

Those engaged in food operations who come directly or indirectly into contact with food should be trained,

and/or instructed in food hygiene to a level appropriate to the operations they are to perform.

Rationale:

Training is fundamentally important to any food hygiene system. Inadequate hygiene training, and/or instruction and supervision of all people involved in food related activities pose a potential threat to the safety of food and its suitability for consumption.

7.1 AWARENESS AND RESPONSIBILITIES

Food hygiene training is fundamentally important. All personnel should be aware of their role and responsibility in protecting food from contamination or deterioration. Food handlers should have the necessary knowledge and skills to enable them to handle food hygienically. Those who handle strong cleaning chemicals or other potentially hazardous chemicals should be instructed in safe handling techniques.

7.2 TRAINING PROGRAMMES

Factors to take into account in assessing the level of training required include:

- the nature of the food, in particular its ability to sustain growth of pathogenic or spoilage micro-organisms;
- the manner in which the food is handled and packed, including the probability of contamination;
- the extent and nature of processing or further preparation before final consumption;
- the conditions under which the food will be stored; and
- the expected length of time before consumption.

7.3 INSTRUCTION AND SUPERVISION

7.3.1 Periodic assessments of the effectiveness of training and instruction programmes should be made, as well as routine supervision and checks to ensure that procedures are being carried out effectively.

7.3.2 Managers and supervisors of food processes should have the necessary knowledge of food hygiene principles and practices to be able to judge potential risks and take the necessary action to remedy deficiencies.

7.4 REFRESHER TRAINING

Training programmes should be routinely reviewed and updated where necessary. Systems should be in place to ensure that food handlers remain aware of all procedures necessary to maintain the safety and suitability of food.

7.5 TRAINING OF VENDORS

7.5.1 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.

7.5.2 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.

7.5.3 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.

7.6 VENDOR’S ASSOCIATIONS

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

7.7 CONSUMER EDUCATION

7.7.1 Health education programmes should cover general food hygiene. In particular consumers should be informed of the relationship between time/temperature control and foodborne illness.

7.7.2 The relevant 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 minimize those hazards.

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

7.7.4 Street Food Advisory Services should have the leading role in the elaboration of information material and in the monitoring of consumers' education.