

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 9

CCASIA20/CRD8

JOINT FAO/WHO FOOD STANDARDS PROGRAMME FAO/WHO COORDINATING COMMITTEE FOR ASIA

Twentieth Session

Delhi, India 26-30 September 2016

COMMENTS OF PHILIPPINES

SECTION 2

2.1 Scope

4. This Code defines the general hygienic practices required to be followed to make the street foods safe. It ~~will cover the food preparation/handling/display/serving/storage; location and facility (design, structure); equipment and appliances; maintenance and sanitation; education and training as well as~~ be useful for all the responsibilities of the three major stakeholders (Vendors/ cooks/ other food handlers, consumers and the relevant authorities) in managing/handling street-vended foods to ensure food hygiene. ~~who need to be involved to make street foods hygienic.~~

Rationale:

The provision in Section 2.1 is on scope or coverage/extent of the Code rather than the usefulness of the Code. The scope covers 1) practices; 2) location and facility (design, structure); 3) equipment and appliances; 3) maintenance and sanitation; 4) education and training; and 5) stakeholders responsibilities. "Useful" concern may be more suitable under the succeeding item i.e. 2.2 Use

2.2 Use

5. This Code is intended ~~has been prepared~~ for use by the Asian Countries to ~~improve~~ ensure and maintain the overall safety and hygiene of street vended foods. ~~and beverages.~~

Rationale: "intended for use" may be more meaningful over "prepared for use" as the latter phrase even without mentioning in the text is an inherent part of actions in crafting the Code. Likewise, ensure and maintain are preferred over "improve" to emphasize the deeper purpose of the Code and to qualify the desired outcome.

Further, the word "beverages" may not need to mention for two (2) reasons: 1. For consistency with the title of this Code; and 2. It is part of "food" as defined in the codex standard (CODEX STAN 1-19851, General Standard for the Labelling of Prepackaged Foods) to wit: "Food" means any substance, whether processed, semi-processed or raw, which is intended for human

consumption, and includes drinks, chewing gum and any substance which has been used in the manufacture, preparation or treatment of "food" but does not include cosmetics or tobacco or substances used only as drugs.) Reference: CODEX STAN 1-19851, General Standard for the Labelling of Prepackaged Foods

2.3 Definitions

For the purposes of this Code of Hygienic Practice, the terms used herein have the following definitions:

- Sealed Container²

Comment: The Philippines would like to seek clarification as to why plastic bottles and paper cups etc. being used in local areas are not included in the enumerated sealed containers?

Food grade containers such as:

- (a) Hermetically sealed containers;
- (b) Sealed jars, with anchor and crown type closures;
- (c) Milk bottles sealed with aluminium caps;

- (d) Glass jars and bottles with screw caps; and
- (e) Cans and suitable racks or cases should be provided for multi-use containers or bottles with seals.

SECTION 4 STAKE HOLDERS IN STREET FOOD VENDING

9. This section deals with the essential roles and responsibilities of the three important stakeholders.

4.1 Street Food Vendors

10. Every street food vendor, during conduct of business should observe the following:

- **Personal hygiene:** The street food vendor should wear clean clothes, clean disposable gloves, hair net etc. The street food vendor should keep finger nails short and clean at all times, and avoid wearing jewellery, ornaments etc. during food preparation. Non-infected cuts and wound should be completely protected by a waterproof dressing that is firmly secured and routinely changed.
- **Hygienic behaviour:** Eating, strenuous talking with uncovered mouth in front of food, chewing, smoking and nose blowing should be avoided while handling food. Refrain from any unhygienic practices such as spitting, cleaning nose, ears or any other body orifice, touching any body part, touching mobile phone, currency etc. while handling food. Should not sneeze or cough over or onto the food. Should wash hands thoroughly with soap and clean water before and after handling food, after ~~visiting~~using the toilets, after activity like sneezing, touching any surface
- **Health of the street food vendors:** Any street food vendor, assistant or food handler, showing any of the following symptoms: jaundice, diarrhoea, vomiting, fever, sore throat with fever, discharge from ear, frequent and rapid coughing with or without fever,

eye and nose, visibly infected lesions (boils, cuts, etc.) should not be involved in any food handling activity.

(Rationale: strenuous talking with uncovered mouth in front of food (Under Hygienic behavior) may drizzle saliva causing biological hazards while rapid frequent coughing may be a sign of unhealthy condition (Under Health of the street food vendors). In several definitions, word “using” involves touching parts of the toilet while “visiting” may not)

4.3 Authorities⁶

16. To ensure proper management of street foods, a multi-sectoral approach involving all concerned authorities viz food safety personnel, local body or municipality, urban development department, police etc. is required.

17. The authorities should :

- Be ~~aware~~knowledgeable of food safety regulations.
- Monitor the hygienic status of street foods being sold.
- Monitor the environmental condition, water safety, garbage disposal, etc.
- Generate awareness, motivate and train food vendors and also customers regularly.
- Involve suitable and experienced experts and voluntary agencies in managing awareness generation, motivation and training of vendors and customers.

Rationale: Difference of knowledge and awareness: Knowledge is acquisition of facts. Awareness is being informed. The word “knowledgeable” incorporates deeper understanding of food safety. Continuous update/gaining facts is important to keep abreast on latest development for effective monitoring

SECTION 6 MAINTENANCE AND SANITATION

6.1 Maintenance

The stalls and work surfaces should be kept in an adequate state of repair so as not to contaminate the food as a result of chipping surfaces, loose nails or breakages.

26.

6.2 Water Supply and Quality

- Vendors should have access to clean water. **Local body/municipality should provide clean source of water and hand washing facility accessible to vendors (Rationale: this is within the territorial jurisdiction of municipality)**
27. **Local body/municipality should provide clean source of water and hand washing facility accessible to vendors (Rationale: this is within the territorial jurisdiction of municipality)**
28. Quality of water should be monitored at three points regularly: at source, after collection in containers and at usage points⁵.
29. Vendors should be made aware of hygienic use and storage of water and ice.

SECTION 8 FOOD PREPARATION, HANDLING, DISPLAY AND STORAGE.

8.1 Raw Materials/Ingredients and Packaging

37. All raw materials and ingredients should conform to accepted standards.
38. Ice should be made of clean water.
39. Packaged food ingredients should be used within expiry dates/ best before date.
40. Transportation, storage of food should be carried out in a hygienic manner and ~~preferably~~ should be consumed within specified shelf-life.

Rationale: the word “preferably” is suggested to be deleted as it opens for options. To ensure food safety, a single choice is suggested i.e. stick to the stability study/shelf-life of the food.

8.2 Preparation/ Cooking

45. To avoid cross-contamination, raw and cooked food should be handled separately.
- For this, separate sets of knives and cutting boards **(which are coded for identity)** should be used, **otherwise, the knives and cutting boards should be washed and cleaned after every use.** **(Rationale: there may be cases when separate kitchen devices are inadequate)**
46. Food should be sufficiently cooked or processed in a manner that renders it safe for consumption (time/temperature).
47. Cooked food should be re-heated only once before serving.
48. Avoid reused, **use of reused and recycled** of cooking oil. It is ideal to use oil once only, if **possible**
- Rationale: both reused and recycled may affect the fatty acid composition and may open for onset of free radicals***
49. Where a food is to be served hot, it should be maintained at a temperature above 60°C⁷.
- Keep hot foods hot and cold foods cold. (Rationale: basic principles of food safety)**
50. Cooked food should be kept in safe place.
51. All perishable food not ~~se~~ **sold** ***(Rationale: word editorial)*** within 2 hours⁷ should be thoroughly heated before serving. However, unsold food beyond 4 hours⁷ should be disposed of.

8.3 Handling and Storage

57. Leftovers and unsold perishable food should be disposed of hygienically and not used **or recycled or resold** ***(Rationale: so as not to compromise food safety)***
59. Seasoning and sauce should be stored at appropriate **refrigerated** temperature
- Rationale: for clarity, needs to be very specific in storage condition***
62. Fuel, detergents, soap etc. should be stored in dedicated containers away from the food handling zone. **After handling such these items, hands should be thoroughly washed before handling food.** ***(Rationale: transfer item 63 in item 62 as they are connected with each other)***
63. ~~After handling such items, hands should be thoroughly washed before handling food. (Rationale:~~

SECTION 9 EDUCATION AND TRAINING

- 64.** Every street food vendor, helper, cook or food handler shall undergo basic food hygiene training. Viewed from a general perspective, most foodborne hazards may be prevented by thorough cooking, hot handling, rapid cooling, cold storage, avoidance of cross-contamination or combination of these. Training is to be conducted by the relevant authority or other institutions recognized or ~~approved~~ **accredited** by the relevant authorities. Street Food Vendors should also be made aware of their responsibility to consumers.

Rationale: The use of “accredited” over “approved” (accompanied by a set of guidelines/criteria to be crafted locally by national authorities) is preferred in consideration of equivalence to safety standards among countries