



Ensuring Food Safety & Quality for the Urban Population

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Global Scenario & Urbanization

- Population increasingly urbanizing – natural increase; rural- urban migration
- World’s urban population is 3.5 b – expected to reach > 6 b by 2050; 60% of world’s population & half world’s urban population in Asia
- Concepts of food & nutrition security changing – with that challenges
- Climate change – natural disasters, floods, monsoons, etc
- Safety, quality aspects important

Coverage

- Food safety & quality defined
- Why is quality and safety important in urban scenario
- Different dimensions that need to be addressed
- Major challenges
- How does FAO contribute to urban food safety and quality
- Some solutions/ recommendations

Food Safety & Quality Defined

- **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 intended use
- **Food Hygiene** – all conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.
- **Food Quality** – individual perception
 - "totality of features & characteristics of a product that bear on its ability to satisfy stated or implied needs";
 - "good business practice";
 - "doing right things right the first time, every-time"

Major Food Safety Concerns

- Residues & contaminants – pesticides, vd, heavy metals, toxins, cleaning chemicals, food additives, adulterants, melamine
- Pathogens & spoilage micro-organisms
- Zoonotic diseases
- GMO issues
- Irradiation issues
- Physical contaminants – glass/ metallic pieces, grit, vermin faeces /body parts
- Persistent organic pollutants – eg dioxins
- Food allergens
- Labelling & claims – incorrect, BB date



Why Important

- Large part of the food chain is in the urban sector – including imports/ exports
- Market sector - organised retail sector; restaurants, street food sector, market places
- Urban consumers generally not producers, most goods purchased, cannot ascertain safety – cost factor important
- Availability & consumption of more processed foods
- Food safety is a rather neglected area

Different Dimensions

The food chain approach



Certain features


- Food safety hazards may arise at different stages of food supply
- Shift from end-product inspection & testing to building safety & quality throughout the food chain
- A preventative approach based on risk rather than reactive approach – application of GP & HACCP
- Food control – both public & private level – moved to a “food chain approach”: responsibility for food safety from processor to all actors in the chain – govt role of enabler

Why is safety important in street foods?

- "street foods" describes a wide range of RTE foods & beverages sold & sometimes prepared in public places, notably streets.
- **Low in cost** & attractive alternate to home-cooked food
- Offer **variety, nutrition & lively environment**
- **Availability** – ease, low investment in time & efforts by consumers - fast foods
- An important contribution to **employment, household revenue & food security,**
- Many problems - a lack of legal recognition, **poor safety and hygiene,** disputes over urban space spc due to traffic obstruction



Street food safety & quality issues

- Place of preparation
- Environmental surroundings
- Food stalls/ mobile vending
- Water and ice
- Raw material
- Hygiene of handling
- Utensils & equipment
- Packing/ serving containers
- Personal hygiene, cleanliness & behaviour
- Pest control 
- Cleaning
- Storage including disposal of left overs (waste mgmt)



□ Impact – food borne illnesses (diarrhea & other diseases) - causing malnutrition, allergies, etc



Organised retail - safety & quality issues

- **Expired products** on shelves - **Shelf life norms**
- Compliance to **labelling regulations**
- Dealing with **branded** – no control over quality; PL – often not good quality
- **Frozen product** – temp controls - thawed products
- Quality of F&V – often old stocks remain on shelves while fresh stock placed at back or mixed
- Food material stored with non-food hazardous material
- Handling of **temperature sensitive products** –butter, cheese, paneer, fresh milk, chocolates, yoghurt
- Use of **chemicals** – eg fumigation of cereals, carbide treatment for ripening fruits, waxing of fruits
- Usual issues – Pests, toilets, water quality, hygiene, etc

Major Challenges

- Street foods, retail sector, restaurants – safety & hygiene
- Safety & hygiene of raw/processed foods – food chain
- Water quality & safety
- Waste disposal
- Cold storages insufficient, inefficient, non-existent
- Distribution (including transportation)
- Food safety in times of shortages/emergencies & disasters eg - flooding situation (water, food)
- Food safety emergencies – imports; markets, farms (recall)
- Processing, slaughter houses, animals in cities
- Coordination between central- state; traders; transporters; consumers, shop keepers, etc
- Communication & awareness issues – lack of information & K

Unhygienic Washing of Raw Material





**Cold storages insufficient,
inefficient, non-existent**



TRANSPORT DAMAGES



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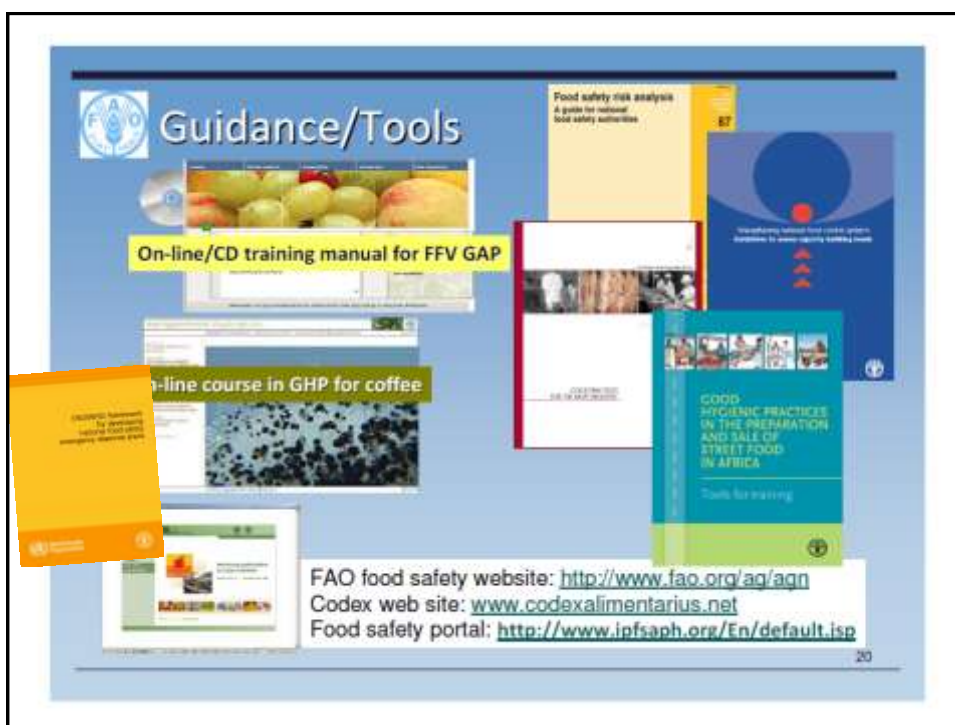
Some Important FAO/Codex
Work on Urban Food Safety

Some Important International Work for Street Food Safety (Codex)

- Recommended international Code of Practice – **General principles of food hygiene** (4 rev 2003)
- CCLAC, CCAFRICA & CCNEA finalised Regional codes
 - Regional GL for the design of Control Measures for Street vended foods in Africa (CAC/GL 22 Rev 1 1999)
 - Code of Hygienic practice for the preparation & sale of street foods (Regional Code - Latin America and the Caribbean) CAC/RCP 43-1997, Rev.1-2001
 - 'Regional code of practice for street vended foods' for CCNEA (finalized May 2011)

Important Work of FAO: Street Food Safety

- FAO/WHO Regional Consultation on Safe Street Foods (20-23 June, 2011 Bangkok)
- Improving the safety of street foods through international assistance: Experiences in China 2002
- Workers in the informal food sector: innovative organisational strategies – food, nutrition and agriculture (2001)
- Food for the cities - FAO-CityNet-AFMA Subregional Seminar "Feeding Asian Cities", Bangkok 2000
- Street foods – Food, Nutrition & Agri (1996) – consolidation of activities of different countries (Africa, Latin America, Asia)
- Street foods (FAO f&N paper) 63 Report of an FAO Tech Mtg on Street Foods, 6-9 Nov 1995, Calcutta, India
- Street food in developing countries: Lessons from Asia – Food, Nutrition & Agriculture – 1 (1991)



Solutions/ Recommendations 1

- Implementation of food chain approach – strengthen linkages b/w raw material, processor, markets
- Creation of adequate infrastructure, facilities & utilities – environmental conditions, potable water, light, drainage, garbage disposal/ mgmt systems, storage facilities, electricity, Waste water treatments & use
- Ensuring intersectoral coordination between & among the stakeholders essential – suppliers, traders, distributors, govt, etc – also participatory governance
- Focusing on risk-based approach such as identifying high risk populations, seasons & categories of foods

Solutions/ Recommendations 2

- Implementation/ enforcement most important - regular monitoring including the sanitary & epidemiological aspects (food borne illnesses to be traced back), rapid test methods
- Develop Plan of Action for urban food safety – specifically street foods, retail, restaurants, water
- Planning for risk management & mitigation in relation to food supplies/availability during natural & manmade disaster situations (Emergency response systems)
- The Governments to, also play a facilitatory role such as R&D activities, m&e, capacity building, training stakeholders including consumers

Solutions/ Recommendations 3

- Address the gender dimension – working women, education on safety & quality, NCDs
- Trainings on food safety to all stakeholder – handlers, consumers, retailers, traders, government
- Success stories on urban food safety to be documented & used as a model for replication.
- Strengthen communication & provision of information to all stakeholders

