

## Role of Informal sector in Urban Food Supply: Traditional Markets and Street Vendors

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## Urban Food Supply

- Urban Population Ranges –
  - Very rich
  - Rich
  - Middle class - High
  - Low
  - Poor
  - Ultra poor
- Complex system

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## Urban Food Systems

- Availability and accessibility to food in urban conglomerates is **restricted**.
- **Dependent** on purchase from outlets.
- Nearly **no scope** of Agricultural Production
- Affected by **fluctuating prices**.

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## Food support systems

For the **Urban Middle income** and **Poor families**  
the common support systems are –

- **Traditional markets**
- **Small time restaurants**
- **Street food Vendors**

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# Traditional Markets

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## Traditional Markets

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- First **point of entry** into urban food security chain from Farm to Plate.
- Ensure **availability** of –
  - Various **farm products viz** Fruits, Vegetables, Grains etc.
  - **Traditional foods viz** Partially cooked, ready to eat etc.
  - **Common** and **popular** food items
  - **Bulk products** (whole sale) and **individual consumer** oriented
  - Various types of **seasonal foods**.

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## Traditional Markets

2/3

### Advantages

- Availability of **fresh** food
- Variety of **seasonal** foods
- **Low cost**
- **Traditionally cooked** foods (usually not made at homes now)
- Healthy and nutritionally **balanced** food

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## Traditional Markets

3/3

### Disadvantages

- Availability **uncertain** – Depends on rural factors
- Food Safety and quality **not** stringently **monitored**.
- **Environmental cleanliness** not upto the mark – Eg. drainage, garbage disposal etc.
- **Unscientific** handling, packaging etc.
- Dependent on **market fluctuations**.
- **Planning** and **layouts** of markets not ideal.
- Consumer **convenience** ignored

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# Street Food

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## Street foods

- Street foods are the **most common and popular nutritional support system** for the common mass.
- Street food Vendors are known as the **Nutritionists for the Urban middle class and poor.**

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## Definition

Street foods are ready to eat foods and beverages, prepared and / or sold by vendors and hawkers especially in streets and similar public places

( FAO of the United Nations )

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## Role of Street foods in Urban food supply

### Calcutta Model

1/2

Study conducted in Kolkata, with support of FAO indicated –

- There are more than 200 varieties available
- Range from Traditional items to fast foods
- Most accessible for consumers
- Nutritionally well Balanced
- Very tasty and fresh
- Most cost effective 1000 Cals available in INR 5 (10 Cents)
- Can function in minimal space

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## Calcutta Model – Contd.

2/2

- Source of employment – Kolkata had about 1.20 lakhs vending stalls
  - Each stall employed 2.5 persons on an average
- Caters to huge number of Customers – 65 per vendor per day
- Provides all types of meals – Breakfast, lunch, dinner, snacks, beverages, special items (Seasonal, festive, religious etc.)

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## Positive Facts

1. Source of earning for thousands of unskilled people
2. Caters to a large number of consumers from all strata
3. Source of nutrition for urban poor and lower middle class
4. Highly nutritious
5. Cheap
6. Easy and quick availability
7. Very tasty
8. Large variety
9. Food in general quite fresh
10. Requires minimum space
11. Place for Social interaction - recreation

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## Problems

1/2

1. Poor environmental conditions
2. Limited access to water and sanitary facilities
3. Poor quality of water - no knowledge of handling
4. Poor civic sense - vendors and consumers
5. Poor sanitary condition
6. Poor garbage disposal facilities
7. Poor microbiological quality of foods
8. Non-permitted food colours are used
9. Poorly designed kiosks

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## Problems

2/2

10. No storage space
11. Illegal business
12. No food control
13. Cause of Over crowding and congestion
14. Under pressure from government authorities as well as anti-socials
15. Civic problem due to permanent structures (Kiosks)

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## Indirectly street foods impacts on

- **Production and use of Farm** (Horticulture/Agriculture) **Dairy, Fishery, Poultry, Spice** products – used widely by Vendors
- **Enhance income generation** capacity of cities
- **Touristic attraction**
- **Sustaining local cultures and traditions**
- **Saving time and labour** of working people, couples, migrants etc.
- **Supports overall traditions**, look and typicality of cities.

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## Increase of Dependency on Street Foods <sup>1/2</sup>

- Urban migration
- Population pressure
- No alternative food security
  - ❖ Fast,
  - ❖ Tasty
  - ❖ Variety
  - ❖ Low cost
- Immense variety
  - ❖ Traditional
  - ❖ Fast Food

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## **Increase of Dependency on Street Foods** 2/2

- Most affordable in urban condition
- Functions in a minimal space
- Working couples – less time to cook at home
- Long working hours for young workers
- School children - snack
- Busy mothers - Supplement
- Increase in young population – as an outing
- Most accessible

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## **Popularity as a job prospect**

1. Increased Demand
2. Need no formal training
3. Low start-up cost
4. Regular earning
5. Families can be involved
6. Need limited space
7. Interesting - Innovative

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## Improvements in the Sector

1. Better food processing techniques available
2. Better sale / display methods
3. Access to standardized raw ingredients (packaged)
4. Better cleaning and sanitation procedures
5. More aware customer
6. More enlightened Vendor
7. Much more access to food and environmental safety related information.
8. Better and much more variety of raw materials – easily accessible.
9. Increased competition leading to improvement

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## Problems which continue or have enhanced<sup>1/2</sup>

1. Quality of ingredients
2. Poor food and water handling methods
3. Biological Hazards – Followed by chemical and physical hazards
4. Low KAP of Vendors
5. Hygiene of equipments – not adequate.
6. Poor personal Hygiene of Vendors.
7. Poor Water quality
8. Uncontrolled growth

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## Problems which continue or have enhanced<sup>2/2</sup>

9. Inadequate Waste management
10. Food Borne diseases and Recording – not adequate
11. Minimal consumer involvement
12. Negative attitude of authorities
13. Minimal legal control of Vendors
14. Minimal Penalty clauses
15. Coordination among concerned stake holders very unsatisfactory.

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## Negative Trends

1/2

1. **Population Pressure** leading to **increasing contamination** – urban migration.
2. **Poor Handling practices** and poor sanitation by untrained vendors
3. **Accessibility to water** decreasing and **quality** of water not safe for human consumption.
4. **Variety of pollutants** (specially chemical) enhancing.
5. More **untrained food handlers** – uncontrolled increase in number – (urban Migration, Job less people)
6. **Spacing of vendors** unplanned.

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## Negative Trends

2/2

7. **Traditional foods** getting replaced by **fast foods**
8. **Quality of raw ingredients** deteriorating due to rise of costs.
9. Increasing Pedestrian and Vehicular movement causing more **congestion and environmental pollution**
10. **Space for** cleaning, cooking, processing etc. getting limited – Space crunch.
11. **Pressure** (unauthorized) from **law keepers, anti socials** etc. increasing, leading to a feeling of insecurity among vendors.
12. Affects functioning of **other business houses**.

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## Recommendations from the Regional Consultation on Safe street foods

(WHO-SEARO & FAO of the United Nations, RAP)

Hosted by: Institute of Nutrition, Mahidol University on June, 2011

### Conclusions:

- Street food will be an important factor in view of **increasing population** pressure in Urban/Rural areas
- **Specific Regulations** need to be developed
- **Appropriate plan of Action** involving **all sectors**, National Govt. and International agencies needed.
- **Govts.** need to play **facilitatory role**
- Ensure **intersectoral coordinations**
- Ensure **multipronged approach**
- Share **successful models for replication**
- Appropriate **supportive documents** need to be shared (guidelines, checklists, protocols, manuals, IEC materials etc.)
- Major issues for **safety of food and water** identified.

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## Recommendations

1/3

- Form **Code of Practice for Asia**
- Develop process of **intersectoral coordination** – Health, Water, Sanitation, Police etc.
- Develop **uniform inspection methods** and protocols
- **Regional Programmes/Projects** to be developed for situation analysis, pilot studies, trainings, IEC etc. and share with member countries.
- **Special attention** to be given to all street food **safety related activities**.

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## Recommendations

2/3

- **Develop regional data base** on above to share at consultations like food for cities workshop etc.
- **Countries should give attention** to following –
  - **Enact and implement legislation / regulation.**
  - Create authorized **Vending zones**
  - Ensure **intersectoral coordination** (Reff. Kolkata meeting of Sept, 2009)
  - **Monitor** periodically **safety of food / water**
  - **Monitor / Register food borne illnesses**
  - **Create infrastructure** for waste management, environmental sanitation etc.

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## Recommendations

3/3

- **Ensure training, awareness generation** etc. of Vendors, Consumers, authorities, NGO's etc.
- Ensure **consumer participation**
- Focus on **risk based approach**
- **Recognize good practices**
- Explore **possibility of forcibility**

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## Recommendations from the National Consultation on Street foods held in Kolkata in Sept, 2011

<b>Hosted By:</b>	<b>Shri Subrata Mookerjee</b> Hon'ble Minister <b>Dept. of Public Health Engineering</b> Govt. of West Bengal and Former Hon'ble Mayor of Kolkata
<b>Supported by:</b>	<b>Food Safety and Standards Authority of India</b> Govt. of India
<b>Multisectoral Participation By:</b>	Ministers, Mayors, Chairmen and Senior Planners and Programme Managers from different sectors (Health, Water, Sanitation, Police, Education, Information sharing, Scientists etc.)
<b>Coverage :</b>	15 Cities of India and all Districts of State

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## Recommendations of the Kolkata meeting

### Policy Issues (1/5)

1. The **management of street food vendors** should **follow the line of intervention** as indicated by the **new Food Safety and Standard Act**, of Govt. of India which supports awareness generation, capacity building, making of food safety plan, enabling the food business operation etc. rather than based on a system of penalization – **Positive attitude**
2. As indicated by the Food Safety and Standards Authority of India (FSSAI) **registration** rather than licensing should be encouraged and realistic **attainable regulations** need to be created.

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## Recommendations of the Kolkata meeting

### Policy Issues (2/5)

3. **Vendor's Policy** (Urban Development Department) should **consider special needs and requirements** of the **street food vending sector** during framing policies. It should be linked to other food safety policy and standards.
4. To ensure safety of street foods **implementable standards** should be created.
5. **Self auditing** should be encouraged along with creation of an **auditing mechanism by a suitable independent agency**, not for penalization but for **assessing the needs** and providing suitable **training, motivation** and **awareness generation**.

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## Recommendations of the Kolkata meeting

### Policy Issues (3/5)

6. An **International Regional Centre for Street foods** should be created with help of a suitable independent agency which is experienced in safety management of street foods with joint collaboration.
  
7. The **FSSAI, Govt. of India** should form an **independent coordinating unit** using a suitable agency with experience for forming an inter state linkage for Policy formations; information sharing, motivation, trainings etc. This may be linked to concerned Departments (Urban Development, Water, Sanitation and Food Processing Departments) at the Govt. of India level.

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## Recommendations of the Kolkata meeting

### Policy Issues (4/5)

8. Role of all concerned **stake holders** need to be recognized and they should be involved suitably for management of street foods for ensuring multi sectoral involvement. (Suggested List created)
  
9. An all out effort should be made to bring about a **positive approach at all levels among all concerned stake holders**
  
10. **Grading of street foods vendors** may be done with help of an identified Agency of Municipal Corporation, who could provide training and awareness generation to the food vendors as needed. **Rewarding of Vendors** with good practices should be initiated.

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## Recommendations of the Kolkata meeting

### Policy Issues (5/5)

11. **A nodal unit or window** should be created at all **municipal corporations** and **district authorities** to support advice and take complains related to street food and beverages.
12. The basic objective of making street foods safe and better manage should be linked to a **cleaner and safe city / village concept**.

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## Recommendations of the Kolkata meeting

### Ground level Issues (1/4)

1. **Awareness generation, motivation, and training** involving all the concerned **stake holders** should be the major action point. **Vendors should be regularly trained**. Non Govt. agencies with experience need to be involved.
2. **Capacity building of authorities viz** municipality, police, local govt. on food safety issues needs to be provided.
3. Food vending programmes should be **linked to other programmes** at field level for support and coverage - financially as well as technically.

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## Recommendations of the Kolkata meeting

### Ground level Issues (2/4)

4. **Improve existing food selling areas** and **Develop Food courts, Food selling zones** etc. in parks, open spaces etc. by providing essential infrastructure Eg. Water supply, garbage disposal, sanitation, using energy efficient systems etc.
5. For developing an effective and positive control mechanism a system of **registration / ID** etc. should be put in place with help of concerned sectors (Municipality, Corporation, District administration and Police)
6. Importance of **availability of safe and potable water** of good hygienic standard and **sanitation** needs to be recognized and ensured along with proper **environmental management viz** clean placement area etc.

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## Recommendations of the Kolkata meeting

### Ground level Issues (3/4)

7. **The wastes** – organic and non organic arising from street food vending (plastic, left over foods etc.) needs to be properly segregated and managed.
8. Based on local needs **innovative technological options** should be created for better safety of food, water and environment. The accessories, equipments and amenities for selling of street foods needs to be standardized.
9. **Health check up of vendors** and linking them to diagnostic centres will be most helpful to improve the quality street foods.
10. **Laboratory facilities** to monitor street food quality needs to be improved along with trained man power.

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## Recommendations of the Kolkata meeting

### Ground level Issues (4/4)

11. The nutritional content of street food need to be considered and suitable programmes held to **enhance the nutritive value**.
12. **Special attention** needs to be given to vendors selling food near schools, hospitals, offices, terminals etc.
13. Include a system of **monitoring and evaluation** by the municipalities, corporations, district agencies and concerned Departments (Health) with help of suitable Non Govt. agencies.  
  
Involve **Vendors, Vendor bodies, NGO's** and **consumers** in the monitoring process to enhance their **awareness** on the prevailing situation.
14. **Create linkages** with **other Municipalities/Districts** Eg. annual meetings, website etc. may be through the Regional centre

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## List of identified stakeholder from Kolkata Meeting

1. The Municipal authorities
2. Food safety control agency – Regulatory body
3. Health Department
4. Public Health Engineering Department – water management sectors
5. Departments involved with Sanitation, garbage disposal etc.
6. Police
7. Representatives from food establishments; food markets etc.
8. Directorates of Food and Civil Supplies
9. Analytical Labs of Municipal Authority, Health Dept., PHE Dept. (water sectors)
10. Social Welfare Sector

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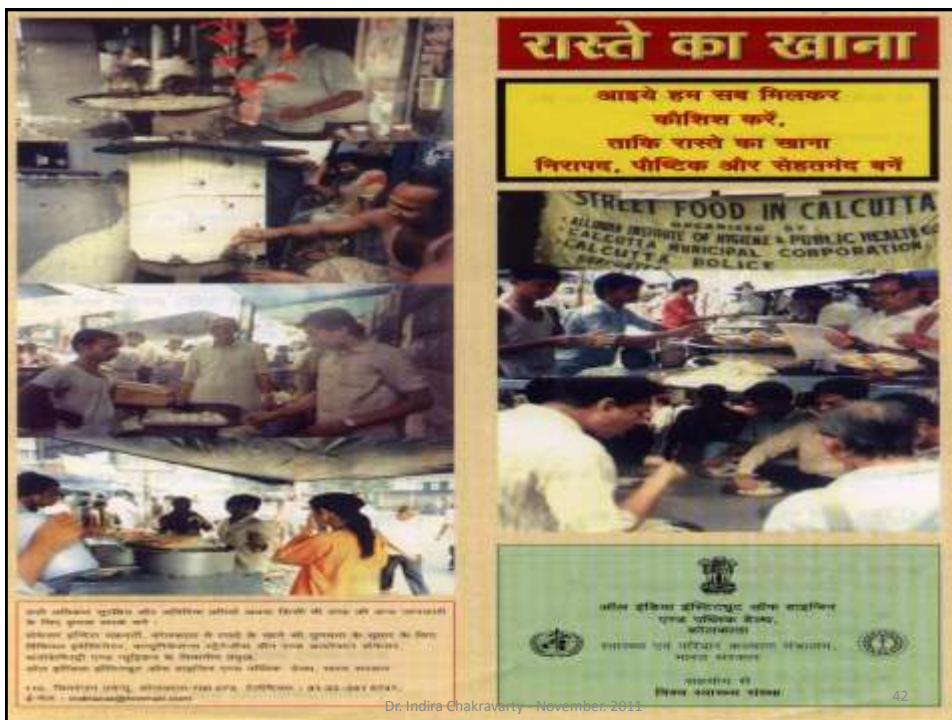
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## List of identified stakeholder from Kolkata Meeting

11. Pollution Control Board
12. The Customers / Consumer forums
13. Institutions and NGO's
14. National / International Agencies
15. Department of Law
16. Transport Department
17. Information and Public Relations sector
18. Railway / Port / Airport etc:
19. Financial Institutions
20. Private Sector ( food industries)
21. Slum management agencies.

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### আপনি যখন পথের খাবার খাবেন মনে রাখবেন

- ১। খাওয়ার আগে অবশ্যই হাত ভাল করে ধুয়ে নেবেন।
- ২। দেখবেন, হাত যেন পরিষ্কার থাকে।
- ৩। খাবার কেনার পরই খাবেন, দেরী করবেন না।
- ৪। কেনার পর অবশিষ্ট খাবার পরে খাবেন ভেবে রেখে দেবেন না।
- ৫। খাবার যেখানে বিক্রি হচ্ছে বা আপনি যেখানে যাচ্ছেন সেই এলাকা পরিষ্কার রাখুন, খাবার পর উচ্চিষ্ট ব্যবহৃত পাত্র, খাবারের টুকরো যেখানে সেখানে না ফেলে আকর্ষণ ফেলার পাঠে ফেলুন।
- ৬। খাবার বিক্রি করার মাধ্যমে খুণ্ড, পানের পিক ইত্যাদি ফেলবেন না।
- ৭। রং এর ব্যাপারে সন্ধানিতা অবলম্বন করা উচিত রঙিন খাবার না খাওয়াই ভাল।
- ৮। পোড়া বা খুব বেশী ভাজা খাবার খাবেন না।
- ৯। মাছি বা পিপড়ে খাবারে লাগলে বা বসলে সে খাবার খাবেন না।

● কোন কিছু ক্রটি দেখলে কর্তৃপক্ষের কাছে অভিযোগ করুন।

- খাবারের ওপাতের ও পরিষ্কার-পরিচ্ছন্নতা সংক্রান্ত ক্রটি থাকলে — সিভিলিয়ানসিটিবি বাহা নগর, ফুটপাথ বা সড়ক সংক্রান্ত ক্রটি থাকলে — পুলিশ করুন।

### আপনি যখন পথের খাবার বিক্রি করবেন মনে রাখবেন

- ১। খাবার টাটকা, নিরাপদ এবং ঠিকঠাক মানের হতেই হবে।
- ২। আপনার চারদিকের আয়গা পরিষ্কার পরিচ্ছন্ন এবং স্বাস্থ্য বিধিসম্মত হওয়া উচিত।
- ৩। আপনার ব্যক্তিগত পরিচ্ছন্নতার প্রতি দৃষ্টি রাখুন।
- ৪। আপনি অবশ্যই নীরোগ হবেন।
- ৫। আপনার হাত হবে পরিষ্কার (সেখা নয় একেরবেরেই নয়, হাতে গয়না, আংটি ইত্যাদি না থাকাই ভাল)।
- ৬। জাতোকন্ডার পরিবেশনের আগে হাত ধুয়ে নেবেন।
- ৬। বায়ু করার জল, পানীয় জল এবং ঘোষার জল যেন নিরাপদ হয়।
- ৭। জামা কাপড় অবশ্যই পরিষ্কার পরিচ্ছন্ন রাখবেন।
- ৮। তৈরী করা খাবার অবশ্যই ঢেকে রাখবেন, খাবারের তাপমাত্রা ঠিকঠাক বজায় রাখতে হবে, (গরম খাবার ৬৩°C এবং কাঁচা খাবার ঠাণ্ডা বাতায় রাখলে ভাল হয়)।
- ৯। কাঁচা খাবার এবং তৈরী খাবার আলাদা আলাদা পাঠে রাখবেন।
- ১০। ময়লা ফেলার পাত্রটি যেন অবশ্যই ঢাকনা দেওয়া থাকে।

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## DO'S AND DON'T'S


When you eat from a vendor at the street or any public place:

**Please remember that your responsibility is to follow these rules while eating the street foods:**

- ✓ Always eat with clean hands.
- ✓ Wash your hands before having a meal.
- ✓ Eat your food soon after buying it.
- ✓ Do not keep left-overs for eating at a later time.
- ✓ Keep the area clean by throwing all left-overs, used plates, paper napkins, etc. in a garbage can.
- ✓ Report to the authorities if you find something wrong.

**Please look at the following while eating at a street food vendor:**

- ❓ Does the food look fresh, safe and of a good standard?
- ❓ Is the area where the vendor sit clean and hygienic?
- ❓ Is the kiosk of the vendor clean and dry?
- ❓ Are the plates, bowls and spoons you use clean?
- ❓ Does the vendor look clean and healthy?
- ❓ Are the vendors' hands clean? (No long nails or big jewellery on.)
- ❓ Does the vendor wash his/her hands before every serving?



- ❓ Is the water for cooking, drinking and washing clean and clear?
- ❓ Is the wash cloth clean?
- ❓ Is the food kept covered?
- ❓ Is the temperature of the food maintained? (Hot food over 63 °C and raw food in cool boxes.)
- ❓ Are raw and cooked food kept separately?
- ❓ Are raw materials used from reputed places?
- ❓ Are garbage cans kept covered?

It is only YOUR help and support that the street Food will remain safe and hygienic

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*Ensuring Resilient Food Systems in Asian Cities – 17-18 November 2011*  
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**Thank You**

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