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Indian Standard – Street Food Vendors – Food Safety Requirements



Prof. K. V. Thomas, Hon'ble Minister of State (Independent Charge) for Consumer Affairs, Food and Public Distribution released 'Indian Standard on Street Food Vendors - Food Safety Requirements and presented the first copy to the Hon'ble President of India, Shri Pranab Mukherjee at the inauguration of the National Seminar on 'Food Safety - Role of Standards' organized by the Bureau of Indian Standards (BIS) at Vigyan Bhavan in New Delhi on December 12, 2012. Padma Vibhushan Prof. M. S. Swaminathan, Member of Parliament; Shri Pankaj Agrawala, Secretary, Department of Consumer Affairs, Government of India and Sh. Afzal Amanullah, Director General, Bureau of Indian Standards were also present during the function.

Street food sector has shown phenomenal growth recently. Readily accessible and affordable to urban populations, street food provides the energy and nutrient needs to large segments of workers and their families in the cities. This sector is also a source of livelihood for a large number of people. Hence the standard developed by BIS has immense potential to safeguard public health and also promote the confidence of the consumer over the entire spectrum of food industry.

This standard provides guidelines with respect to minimum check points which if exercised can improve the hygienic conditions for street food vendors thereby ensuring safe food to the common consumer. The standard prescribes that all food vendors shall demonstrate compliance with all applicable statutory and regulatory requirements. The standard prescribes that all Food Vendors shall demonstrate compliance with all applicable statutory and regulatory requirements. The standard outlines control check points in the areas of quality of inputs and ingredients; transport, reception and storage of inputs; vending location; vending cart; utensils and cutting tools : material of construction, cleaning and storage; hygienic practices; personal hygiene and habits; food preparation cooking and handling; transport of prepared food; protection and serving of food; handling and disposal of waste; pest control and training.