

ENQUIRY DRAFT

Requirements for food vendors



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Contents

	Page
Foreword.....	ii
Members of the Technical Committee - Foods	iii
Standard	
1. Scope	1
2. Definitions.....	1
3. Categories of food vendors.....	2
4. General requirements for food vendors	3
5. Specific requirements for each category of food vendor.....	6
6. Control check points.....	9
7. Requirements for raw materials.....	11
8. Requirements for the area of preparation	12
9. Requirements for preliminary preparation	13
10. Requirements for final preparation.....	14
11. Requirements for marketing	15
12. Disposal of waste and vector control.....	16
Appendix A.....	18

Foreword

This Draft Guyana Standard is the first revision of GCP 20:2004, “Code of Practice for street vended foods.” This draft standard was revised by the Guyana National Bureau of Standards through the Technical Committee- Foods and approved by the National Standards Council.

Revision was deemed necessary to provide requirements for all categories of food vendors, update the requirements for applicability in the current market. In the revision process assistance was derived from the World Health Organisation Technical document 2009, “How to Handwash?”, Food Safety Act No. 19 of 2019, Indian standard, IS 16066: 2012, “Street food vendors- Food safety requirements”, Codex guideline CXG 103-2024 “Guidelines for food hygiene control measures in traditional markets for food” and Codex standard CXS 43R-1995, “Regional code of hygienic practice for the preparation and sale of street foods”.

The standard will assist regulatory agencies in monitoring food vendors, and guide food vendors in the preparation and sale of safe and wholesome products.

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Requirements for food vendors

1. Scope

This Code of Practice specifies the minimum requirements and control checkpoints to be observed by food vendors in the preparation, presentation, and service of food and beverages. It also provides guidance on the areas used for food vending and applies to mobile, fixed, street, market, seasonal/event, institutional, online and home-based food vendors.

2. Definitions

2.1 authorised

Permitted by the competent authority

2.2 best-before date or best quality-before date

The date which indicates the end of the period, during which the unopened product, when stored under stated conditions, is expected to retain its normal quality, taste, texture and nutritional value. After this date the product may still be safe to consume but may no longer be of its best quality.

2.3 competent authority

The government authority or official body responsible for the setting of regulatory requirements and/or the organisation of official controls including enforcement.

2.4 environment

Surrounding area where food and beverages are prepared, maintained, served, consumed and sold.

2.5 food contact surface

Surface used for food preparation and made of smooth, non-absorbent material, that is easy to clean and resistant to corrosion.

2.6 food vendor/ 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.

2.7 germs

Micro-organisms responsible for health risks.

2.8 informal

Not official or authorised.

2.9 ingredients

A substance including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form.

2.10 pathogen

A microorganism that can cause infection, illness or disease.

2.11 perishable

Easily spoilt or decomposed.

2.12 pests

Undesirable animals, for example, ants, cockroaches, flies, rodents etc.

2.13 potable water

Water that is safe for human consumption and domestic use, including food preparation, drinking, and cleaning, and that meets the microbiological, chemical and physical quality standards established by the relevant national or international authority.

2.14 ready to eat foods

Any food (including beverage) 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.

2.15 running water

Water coming out of a tap.

2.16 sales unit

Any fixed or mobile structure intended for the sale of food or drinks for direct consumption in the street.

2.17 street foods

Ready-to-eat food and beverages prepared and/or sold by vendors especially in streets and other similar public places.

2.18 use-by date or expiration date

The date which signifies the end of the period under any stated storage conditions, after which the product shall not be sold or consumed due to safety and quality reasons.

2.19 utensils

All cutlery, crockery, glassware, metal ware, plastic ware, wooden, bamboo and other materials used in the preparation and serving of food and beverages.

2.20 wastewater

Used water that has been contaminated because of human activities.

2.21 wholesome

Clean and otherwise fit for human consumption.

3. Categories of food vendors

All food vendors shall comply with the general requirements for food vendors as stated in **Clause 4**. Food vendors may be categorised based on their operations, scale and mode of service into the following categories:

3.1 Street food vendors

Vendors who sell ready-to-eat food or beverages in public spaces such as sidewalks, streets, parks, or other open areas. These vendors typically operate from a fixed location for the duration of their business hours and are often part of the informal food sector.

3.2 Mobile food vendors

Vendors who prepare and sell food or beverages from movable units such as food trucks, carts, or bicycles. They are characterized by their ability to relocate easily and may operate in multiple locations throughout the day or week. These vendors serve various types of food, from snacks to full meals.

3.3 Fixed food vendors

Vendors who operate from permanent, immovable premises such as small restaurants, snack bars, bakeries, or

food stalls located within buildings or designated commercial spaces. These vendors typically offer ready-to-eat food and have access to fixed infrastructure such as running water, electricity, and waste disposal.

3.4 Market food vendors

Vendors operating in designated market areas, selling fresh produce, raw ingredients, or ready-to-eat food items.

3.5 Seasonal or Event food vendors

Vendors who operate during specific events, festivals, or seasons, for example: vendors at carnivals, fairs, or holiday markets.

3.6 Institutional food vendors

Vendors who provide food services to specific groups within institutions such as schools, workplaces, hospitals, or government facilities. This includes operators of canteens, cafeterias, or other food service units within the institutions.

3.7 Online food vendors

Vendors who sell food through online platforms, including websites, mobile applications, or social media. Food is typically available for delivery or pickup, and deliveries may be facilitated directly by the vendor or through third-party food delivery services.

3.8 Home-based food vendors

Individuals that prepare and sell food from their homes to target local neighborhoods or specific communities.

4. General requirements for food vendors

4.1 Health status

4.1.1 All food vendors should undergo regular health checks before handling food as well as a scheduled medical examination and, where necessary, be certified and/or immunised.

4.1.2 No food handler shall be allowed to perform his/her duties if showing any symptoms of jaundice, diarrhea, vomiting, fever, sore throat with fever, discharge from ear, eye, and nose, visibly infected skin lesions such as boils and cuts. In such cases, they shall cease handling food in any capacity and seek medical treatment.

4.1.3 Any food handler who has been identified as or is known to be a carrier of a foodborne disease or organism(s), shall not be involved in any food handling activity until certified fit by a competent medical practitioner.

4.2 Personal hygiene and behaviour

4.2.1 During the conduct of business, food handlers should wear:

- (a) clean and appropriate personal protective equipment (PPE);
- (b) an apron and cap for men; and

- (c) a hairnet or head scarf for women.

NOTE 1 Wearing protective gear prevents clothes from touching the food or hair from falling into dishes.

4.2.2 Vendors should avoid:

- (a) smoking or chewing gum while preparing or serving food;
- (b) unhygienic practices such as spitting and picking nose, ears, or touching any body part while handling food;
- (c) sneezing or coughing over or onto the food;
- (d) wearing jewellery or ornaments during food preparation; and
- (e) handling food and money at the same time.

4.2.3 Food handlers shall:

- (a) keep fingernails short and clean at all times;
- (b) keep hair, including facial hair clean, tidy, and covered during food handling;
- (c) cover cuts and wounds with suitable waterproof dressings;
- (d) use food stalls exclusively for their intended purpose;
- (e) store personal items in a designated area located outside and separate from the food preparation area;
- (f) wash hands thoroughly with soap and running potable water before handling food. Where running potable water is unavailable, an acceptable hand sanitizing method may be used; and
- (g) wash hands and forearms with soap and running water before and after handling food or when changing from one activity to another (**See Appendix A**).

4.2.4 The following procedure shall be used to wash hands:

- (a) wet hands with water;
- (b) apply enough soap to cover all hand surfaces;
- (c) rub hands palm to palm, right palm over left dorsum with interlaced fingers and vice versa;
- (d) palm to palm with fingers interlaced;
- (e) backs of fingers to opposing palms with fingers interlocked;
- (f) rotational rubbing of left thumb clasped in right palm and vice versa;
- (g) rotational rubbing, backwards and forwards with clasped fingers of right hand in left palm and vice versa;
- (h) rinse hands with water;
- (i) dry hands thoroughly with a single use towel; and
- (j) use towel to turn off faucet.

4.2.5 Hands shall be washed after:

- (a) toilet use;
- (b) contact with soiled objects;
- (c) sneezing and coughing;
- (d) handling pets;
- (e) licking fingers;
- (f) discarding of waste during food preparation; and
- (g) touching or pricking the nose, ears or mouth.

NOTE 2 Dirty hands are the main source of contamination and carriers of most food-borne diseases.

4.3 Training and Competence

4.3.1 Food handlers should undergo adequate training in food hygiene and demonstrate competence before licensing and further training as required by the competent authority.

4.3.2 Every vendor shall obtain a valid food handlers identification card from the competent authority before operating a food service establishment. The food handler's identification card shall be valid for a period of twelve months from the date of issue.

4.3.3 Training in food hygiene should be conducted by the regulatory authority. Food vendors should also be trained on their responsibility to offer safe and suitable food products to consumers.

4.3.4 Simple posters illustrating the "do's" and "don'ts" of food handling during vending should be widely and prominently displayed in relevant places for the benefit of both food handlers and consumers.

4.3.5 The training material should incorporate pictorials with less text. The key information should be reinforced in short and crisp messages and where possible translated into the local languages. The training material may be waterproof so that food vendors can refer to it/keep it/hang it on their food vending cart/stall.

4.3.6 Training programs should be conducted as deemed necessary by the relevant authority. They should take into consideration the knowledge and skills levels of the food handlers being trained.

4.4 Responsibilities of food vendors

Vendors are responsible for the hygiene and protection of the food they handle and for all aspects related to its safety including:

- (a) developing, implementing, and verifying processes that provide food that is safe and suitable for its intended use;
- (b) building a positive food safety culture by demonstrating their commitment to providing safe and suitable food and encouraging appropriate food safety practices;
- (c) ensuring that consumers have clear and easy-to-understand information to enable them to identify the presence of food hazards including allergens, protect their food from contamination, and prevent the growth/survival of foodborne pathogens during storage, handling, and preparation of food hygienically;
- (d) providing an efficient record-keeping system;
- (e) taking all practicable measures to get rid of the identified pest or harbourage sites and prevent re-infestation;

- (f) disposing of waste in garbage bins; and
- (g) using foot pedal bins to reduce the spread of germs during food preparation.

4.5 Inspections shall be conducted by the relevant authority at least yearly. Inspections may also be triggered by permit renewals, complaints, or follow-up on prior violations.

5. Specific requirements for each category of food vendor

5.1 Street food vendors

5.1.1 They shall possess a valid street food vending permit, and a health certificate which is valid for twelve calendar months.

5.1.2 They shall possess facilities (warmers) to keep food heated above 60°C if kept for longer than two hours or chilled at under 5°C.

5.1.3 They shall operate in designated areas available for vending.

5.1.4 Food shall be wrapped in food grade material. Vendors shall not wrap food in inked papers such as newspapers, used paper and other insanitary wrapping materials.

5.1.5 Vendors shall sanitize eating and drinking utensils between use or use disposable utensils (preferably recyclable or biodegradable), wherever possible, and clean vending areas after activities daily.

5.1.6 Food shall be prepared and sold in a clean, well-lit place protected from strong sun, dust, rain and wind.

NOTE 3 Vendors who are patronized by high-risk groups (e.g. around schools, institutions for the elderly, hospitals etc.) should be particularly vigilant in controlling food safety. Such vendors should also receive intense education, training and inspection by the relevant authority.

5.2 Mobile food vendors

In addition to the requirements for sale units in **Clause 6.3**, mobile food vendors shall possess:

- (a) a handwash sink unless a pushcart is being used to sell frozen foods;
- (b) adequate water supply and a wastewater holding tank for daily operations;
- (c) sufficient storage space for dry food;
- (d) business licence for food truck also known as a “vendor licence” or “basic business operation licence”;
- (e) valid driver’s licence to drive a motor vehicle (including a motorcycle), and registration, road service licence, fitness and insurance for the motor vehicle;
- (f) certificate of inspection;
- (g) fire certificate for the food truck;
- (h) fire extinguisher or other suitable equipment as recommended by the competent authority;
- (i) a “No Smoking” sign on display; and

- (j) a wastewater tank that is durable, corrosion-resistant, and has a capacity exceeding the freshwater tank by at least 15%.

5.3 Fixed food vendors

Fixed food vendors shall:

- (a) establish a complaint management system for consumers;
- (b) ensure personnel are competent as appropriate to their job activities;
- (c) register with the relevant regulatory authority;
- (d) maintain a record of the food handler's training for each employee at the establishment; and
- (e) maintain a record of the purchase of ingredients for food traceability.

5.4 Market vendors

5.4.1 Market vendors shall:

- (a) operate within allotted and categorised space;
- (b) keep their space clean and tidy, including picking up and removing all litter at the end of the market session;
- (c) ensure that eggs intended for sale are visibly clean, free of cracks, and stored in a cool, shaded, and well-ventilated area away from direct sunlight and sources of heat. In the absence of refrigeration, eggs shall be used on the same day to minimise the risk of spoilage and contamination;
- (d) ensure that meat and poultry products intended for sale are kept at or below 5°C using suitable methods such as insulated containers with ice. Where freezing is employed, a temperature of -17°C or below shall be maintained. In all cases, products shall be protected from temperature abuse and direct sunlight;
- (e) ensure prepared/ready-to-eat-foods for sale are not displayed without being properly wrapped or covered;
- (f) not handle exposed, ready-to-eat foods with their bare hands. Utensils such as tongs, or disposable gloves may be used to prevent bare hand contact with exposed, ready-to-eat foods;
- (g) use appropriate scales, calibrated by the competent authority;
- (h) clearly display item names;
- (i) not operate in unsafe conditions; and
- (j) comply with the requirements of the competent authority.

NOTE 4 Vendors are encouraged to use insulated containers with ice packs, evaporative cooling boxes, or solar-powered refrigeration units where conventional refrigeration is unavailable, to help maintain egg quality and safety under tropical conditions.

5.4.2 The construction of stalls in traditional food markets shall be done in accordance with **Clause 6.2.3** and **Clause 6.2.4**

5.5 Seasonal/Event vendors

Seasonal/Event vendors shall:

- (a) ensure packaged food sold or given away is from a licensed wholesale or retail food location;
- (b) store all foods and tools at least 0.15 meters (6 inches) off the ground;
- (c) use tongs, disposable gloves, or single-use tissues when touching food;
- (d) maintain cold foods below 5°C and hot foods above 60°C;
- (e) clean all vending areas at the end of the day;
- (f) ensure foods offered as samples are protected from contamination; and
- (g) provide the appropriate utensils for customers to use if providing samples of their products.

5.6 Institutional vendors

Institutional vendors shall:

- (a) not sell alcoholic beverages if operating or engage in the sale of food during instructional hours if operating within a learning institution;
- (b) operate in a pest free environment; and
- (c) possess a fire certificate, fire extinguisher and other suitable equipment as recommended by the competent authority.

5.7 Online vendors

Online vendors shall:

- (a) advertise food as sold to consumers;
- (b) register as a business;
- (c) possess an inspected food preparation area; and
- (d) operate in pest free premises.

5.8 Home based food vendors

5.8.1 Food intended for domestic purposes shall be stored separately from food prepared for sale.

5.8.2 Cleaning products and cloths should be used solely for the food business and not in other areas of the house such as bathrooms or toilets, to minimize the risk of contamination.

5.8.3 Lights in the kitchen or any processing or packaging areas should be shielded against accidental breakage.

5.8.4 The handwash basin should be in the food preparation area and not in a neighbouring toilet, bathroom or laundry and must not be used for any other purpose.

5.8.5 Home Based Food Vendors (HBFV) shall possess a probe thermometer accurate to $\pm 1^{\circ}\text{C}$ to check temperatures of potentially hazardous foods.

5.8.6 HBFV shall ensure that adequate refrigerated storage exists for the maximum amount of food that may be present at one time.

NOTE 5 A domestic refrigerator is not designed for commercial purposes and may struggle to cool food to, or maintain food at, 5°C or below if it is overloaded or the door is opened frequently.

6. Control check points

6.1 Quality of inputs and ingredients

6.1.1 Sensory properties of raw foods which may refer to taste, odor, flavor, color, texture etc., shall be those of fresh quality. It shall be free from undesirable scents.

6.1.2 Packaged food ingredients, if any, shall be within 'Expiry date/Best before date' and intact condition.

6.2 Vending Location

6.2.1 The vending location shall be located away from environmentally polluted areas and industrial activity which poses a serious threat to contaminating food. It shall be away from rubbish, wastewater, toilet facilities, animals. Vending shall not be done near or over open drains.

6.2.2 The vending location shall not be in areas subject to flooding unless sufficient safeguards are provided. It shall also be away from areas where either solid or liquid, cannot be removed effectively and where the area is prone to infestation of pests.

6.2.3 Structures in traditional markets should be reviewed and approved by the competent authority and/or the market authority and should be made of impervious materials that can be cleaned, disinfected, and maintained in a good state of repair.

6.2.4 Structures in traditional markets should have appropriate facilities to minimize the effects of extreme weather conditions on food and the build-up of dirt and condensate from the atmosphere and to protect from flying animals overhead.

6.2.5 Vans/Carts shall be stationed in authorised areas only to ensure no interference with vehicular traffic or obstruct pedestrians.

6.2.6 Sale point surroundings shall be kept clean, litter free and free of animals or pets.

6.2.7 Adequate natural or artificial lighting shall be provided to ensure hygienic operation.

6.2.8 Wastewater and rubbish disposal facilities shall be provided. Containers for waste material shall be specifically identifiable.

6.2.9 Rubbish bins shall be covered, made of impermeable material, easy to clean and provided with a plastic bag inside.

6.2.10 Design and layout of market stalls should:

(a) provide adequate space for food vendor stalls, carts, display cases, food preparation, handling, storing, serving, and selling areas;

(b) provide space in and around the food stalls which should be free of unnecessary stored goods or items to

permit easy access for cleaning;

(c) be adequately ventilated to remove hazardous gases and offensive odours such as cooking fuel fumes and, provide a continuous and sufficient supply of fresh air;

(d) provide adequate power supply to operate appliances, processing and cooling equipment to be used in the preparation, handling, storage, serving, and selling of food; and

(e) have provision for an ample supply of potable water, under adequate pressure and of suitable temperature, with adequate facilities for its storage, distribution, and protection against contamination.

6.3 Sales Unit

6.3.1 Sales units (push carts, mobile stalls, etc.) shall be built of solid, rust/corrosion resistant materials, kept clean, in good condition, and in a clean place when not in use. They shall not be used for any other purpose.

6.3.2 No animals shall be allowed in or near the sales unit as they could contaminate the food and transmit diseases.

6.3.3 The sales unit, including working surfaces, awnings, tables, benches, boxes, cupboards and glass cases shall always be kept clean and tidy, to look attractive and suitable for selling food.

6.3.4 Working surfaces shall be impermeable, easy to clean (stainless steel), and at least 60cm to 70cm above ground.

6.3.5 Never keep in the sales unit, articles that are not related to the handling and sale of food, such as clothes, blankets, footwear and baby clothes, as these objects are further sources of food contamination.

6.3.6 Sales units shall not be used as permanent or temporary dwellings, but exclusively for the handling and sale of food, to reduce the risk of food contamination.

6.3.7 The surroundings of the sales unit shall be kept clean and litter-free. This will make the site more attractive to consumers and prevent further pollution of the environment and contamination of food by the environment.

6.3.8 Sales units shall not be set up near public conveniences.

6.3.9 Transported drinking water (treated water like bottled water, boiled/filtered water through water purifier, etc) shall be in protected containers and at least 20 litres.

6.3.10 Vending carts shall be protected from sun, wind and dust.

6.3.11 The mobile van's driving compartment shall be duly separated from food area. It shall not be used for any purpose other than transportation of food.

6.4 Utensils and Cutting Tools: Material of Construction, Cleaning and Storage

6.4.1 Cooking utensils shall be easy to clean and disinfect, heat-tolerant, corrosion resistant and not capable of transferring substances to food in such quantities as to present a health risk to the consumer.

6.4.2 Cooking, storage and serving shall not be done in utensils of copper, cadmium, lead, non-food grade plastic and other toxic materials.

6.4.3 Cooking utensils and crockery shall be clean and not broken/chipped.

6.4.4 Utensils shall be cleaned of debris, rinsed, scrubbed with detergent and washed under running water after every operation.

6.4.5 Cleaned utensils shall be air dried and stored in a protected place.

6.4.6 Utensils shall not be wiped with aprons, soiled clothes, unclean towels, or hands.

7. Requirements for raw materials

7.1 Acquisition of raw materials

7.1.1 Raw materials shall be acquired from clean sources.

NOTE 6 Avoid retrieving or purchasing materials that are placed directly on the ground since they are likely to be contaminated.

7.1.2 Purchase raw materials with good sensory properties. The smell, taste, colour and texture, shall be characteristic of fresh food.

7.1.3 Purchase meat, poultry and seafood from approved sources and packaged materials that are labelled in English.

7.2 Transport, reception and storage of raw materials

7.2.1 Transport, reception and storage shall be in a protected place and/or in clean and covered containers.

7.2.2 Transport, reception and storage of perishable and potentially hazardous food shall be within time and temperature standards in a covered condition.

7.2.3 Soaps, chemicals, sanitizers and foods shall be stored separately to prevent cross contamination. Food and food ingredients shall be protected from microbiological contaminants or other objectionable substances.

7.2.4 Raw materials used in the preparation of meals shall be handled and transported in such a way as to avoid spoilage by fluctuation of temperature and contamination by micro-organisms or extraneous matter (for example, sand, leaves, dust) or toxic substances.

7.2.5 Raw, semi-cooked and cooked food shall be stored separately. For example, raw food — fruits, vegetables and salads; semi-cooked — pizza base and cottage cheese (paneer); cooked — cooked pulses and cooked vegetables.

7.2.6 Cold chain transportation of foods should be implemented when necessary.

7.2.7 Raw materials shall not be transported with toxic and/or chemical substances such as disinfectants, detergents, pesticides.

7.2.8 Raw materials shall be received in a clean and protected place. Meat, offal, poultry and seafood shall be placed on separate trays, and bulk commodities in clean containers.

7.2.9 Raw materials shall be stored and handled separately from cooked or prepared foods.

7.2.10 Food and food ingredients unfit for human consumption shall be placed in a designated storage area until disposal.

7.2.11 Perishable raw materials, for example seafood, meat, poultry, fruits, and vegetables which are not used immediately, shall be kept refrigerated or frozen to prevent food poisoning.

7.2.12 Non-perishable raw materials which are not used immediately shall be kept covered or in closed containers, to prevent contact with pests, which may contaminate them.

7.2.13 Low moisture foods, such as cereals and dry legumes, should be stored in air-tight packages and elevated from the floor using pallets.

7.2.14 All enclosed spaces, cupboards, shelves, and racks used for the storage of food should be made in such a way that they are easily accessible for routine cleaning and inspection. All bulky food should be stored in an orderly fashion to facilitate ventilation, inspection, and the detection of pests.

7.2.15 Packaged food ingredients should be used within expiration dates/best before date.

7.2.16 The storage of ingredients should follow the order of 'first in, first out'.

7.2.17 All ingredients shall be labelled.

7.2.18 Keep containers with food clearly labelled and in separate areas from those containing cleaning agents and toxic or poisonous substances.

NOTE 7 Correct labelling may prevent fatal accidents.

8. Requirements for the area of preparation

8.1 Place of preparation

8.1.1 Food shall be prepared in a place set aside exclusively for that purpose. The place shall be sufficiently lit, kept clean at all times and shall be away from any source of contamination (for example, refuse, wastewater, animals etc.).

NOTE 8 Food is most likely to become contaminated during preparation.

8.1.2 If food preparation is completed at a sales unit on the street, the area shall be clean, protected from sun, wind, and not accessible to the public.

8.2 Sanitary facilities

8.2.1 The places where food is prepared shall have running potable water supply, wastewater disposal facilities and bins for refuse. These basic sanitary arrangements are needed to ensure that food is kept free of contamination.

8.2.2 Water at sale units should be kept in clean covered containers of at least 20 litres capacity, fitted with a tap. Containers which have previously contained toxic products (for example, insecticide containers, paint tins, motor oil cans etc.) shall not be used, as they may still contain residues of the toxic substance which could pass into the food.

8.2.3 Refuse bins shall be fitted with lids and made of impermeable material which is easy to clean and durable. The bin shall be lined inside with a plastic bag to facilitate proper handling of refuse.

8.3 Working surfaces

Working or preparation surfaces shall be covered with hygienic, impermeable material (for example, aluminum sheeting, formica (arborite) etc.) that is easy to clean and in good condition. They shall be at

least 60cm to 70cm from the ground and suitable for the quantity of food being prepared.

9. Requirements for preliminary preparation

9.1 Handling utensils

9.1.1 All washed and cleaned utensils should be handled, stored and transported separately from unclean and used utensils/crockery and other sources of contamination. Only food-safe cleaning agents should be used.

9.1.2 All defective, damaged, cracked, rusted, chipped and unsuitable equipment and crockery/cutlery should be removed from use and discarded. All food handling equipment should be maintained in good state of repair and working condition.

9.1.3 Saucepans and other cooking utensils shall be clean and in good condition. All equipment, including containers, should:

- a) be made of materials that do not transmit toxic substances, odour or taste;
- b) not be absorbent;
- c) not result in food contamination;
- d) be resistant to corrosion; and
- e) be capable of withstanding repeated cleaning and disinfection.

NOTE 9 Cooking utensils and equipment can be made of cast iron, aluminum, stainless steel or glassware.

9.1.4 Disposable utensils should be used only once and then properly disposed.

9.1.5 Wash all utensils with soap and running portable water, followed by a rinse in chlorinated water before use, to lower the risk of food contamination with dirty utensils. (**See Clause 9.2**).

NOTE 10 Only food safe cleaning agents and detergents should be used.

9.2 Preparation of chlorinated water for use

9.2.1 Add 5 tablespoons of liquid household undiluted chlorine bleach to 20 liters of water.

9.2.2 The solution shall be changed after visual inspection if there is the appearance of cloudiness and/or suspended matter.

9.2.3 The mixing of ingredients before cooking or serving shall be done in utensils specifically intended for that purpose.

Do not use containers which may have previously contained toxic products (for example, insecticide containers, paint tins, motor oil cans, etc.) as they may still contain residue of the toxic substance which could pass into the food.

9.2.4 Surfaces that are in contact with food shall be scrubbed with soap/detergent and chlorinated water after every operation. This prevents contamination of food if the product previously in contact with the surfaces was contaminated. Scrubbing removes germs and scraps of food from the surfaces.

9.3 Hygienic practices

9.3.1 Wash fruits, greens and other vegetables thoroughly with potable water, taking special care with those to be eaten raw; as they may be contaminated with soil particles, pesticide residues and microorganisms, and eating them may cause a serious health risk.

9.3.2 Wash poultry and seafood with potable water before preparation to reduce the risks of contamination.

9.3.3 Clean serving utensils (for example, spoons, knives, bowls etc.) between servings and store in a protected area.

9.3.4 Thawed meat, fish, and poultry products should be checked frequently to ensure the thawing process is complete before further processing, or the processing time should be increased to consider the initial temperature of the products. Frozen foods should be thawed once using appropriate methods (e.g. under refrigeration, cold potable water) and used immediately for food preparation. Thawed foods shall not be frozen again.

9.3.5 Separate cutting boards shall be provided for the preparation of fruits and vegetables, meat, poultry, seafood, and cooked food.

9.3.6 During preparation, meat, poultry and seafood shall be stored separately from fruits and vegetables at their required temperature.

9.3.7 Keep fuel or any inflammable product in closed, labelled containers, away from food and cookers.

9.3.8 Personnel involved in the preliminary preparation of food shall adhere to the requirements of **Clause 4**.

9.3.9 Traceability/product tracing and record-keeping systems should be maintained as appropriate to support food safety

10. Requirements for final preparation

10.1 Cooking practices

10.1.1 All meat shall be cooked to the recommended internal temperatures to ensure they are safe for consumption. A food thermometer should be used to verify that the required internal temperature has been achieved prior to serving (**See Table 1**).

10.1.2 Use clean, safe utensils to turn foods while cooking or stirring.

10.1.3 Drain food that has been cooked in water (ground provisions, pasta, rice, vegetables) after desired cooking is achieved.

10.1.4 Ice should be made from potable water, handled and stored to prevent contamination.

10.1.5 Perishable food shall be consumed within its appropriate shelf life.

10.1.6 Oil and grease used for frying should be replaced on a regular basis whenever there is an apparent change in physical/chemical characteristics. When deep frying foods, after a while undesired fat show the following signs:

- a) obvious yellow smoke at low temperature;
- b) unpleasant odour; and
- c) excessive foaming of oil.

10.1.7 Do not store cooked foods next to raw foods, sandwiches or salads.

10.1.8 Limit hand contact with already prepared foods. Use tongs, forks, salad servers and spoons to handle.

10.1.9 Avoid touching the rim of bowls, dishes and plates. Handle glasses or cups by base or handles.

Table 1

Safe temperature for cooking

Food	Temperature(°C)
Fish	60
Beef, Lamb, Pork	75
Veal	80
Chicken and Turkey	85

10.2 Cooling and handling

10.2.1 Cook the food appropriately as heat destroys many germs/*vegetables*.

10.2.2 If the food is not served immediately, it shall be kept in a cool, well-ventilated place or refrigerated, but not outdoors or exposed to the sun. Germs multiply easily in food that is not kept cool.

10.2.3 When the food is served hot, only the portion to be served shall be reheated and not more than once, because reheating insufficiently or more than once causes germs to multiply to the point where the food becomes dangerous.

10.3 Hygienic practices

10.3.1 Always wash the utensil used to taste food before putting it back into the pot, as food can become contaminated with germs from the cook's mouth.

10.3.2 Salads shall be prepared with the aid of utensils, never with the hands which are the main vehicle of contamination.

10.3.3 Personnel involved in the final preparation of food shall adhere to the requirements of **Clause 4**.

10.4 Requirements for the transportation of prepared food

When food is transported to the place of sale, it shall be sealed and protected in containers to avoid contact with dirty surfaces. Maximum precautions shall be taken to protect the food.

11. Requirements for marketing

11.1 Food and beverages displayed for sale shall be protected by a clean, durable, and non-toxic cover that fully shields the items from contamination while not being in direct contact with the food. Acceptable coverings include bell-shaped or dome-style food covers made of food-grade plastic, stainless steel, or mesh.

11.2 Food and beverages shall be served using disposable plates, covers, and glasses wherever possible. Where reusable items are used, they must be clean, free from damage, and maintained in good hygienic condition.

11.3 All beverages offered for sale should be dispensed only in their individual, original, sealable containers or from taps fitted to bulk containers and made of food-grade material. Bulk containers should be covered with tight-fitting lids.

11.4 Food intended for continuous serving should be kept at the following recommended holding temperatures to minimise or prevent the growth of pathogens and spoilage microorganisms:

- (a) above 60°C for food served hot;
- (b) below 5°C for food served cold; and
- (c) -17°C or below for food served frozen.

11.5 If the sales unit is a vehicle, the driving compartment shall be separated from the area where food is handled.

11.6 Polythene bags and wrappers should not be used to serve warm or heated food.

11.7 Food handlers shall not blow into plastic bags, wrappers, or packages used for food.

11.8 Prepared food which is not sold during the day shall not be sold on any other day after the day prepared.

11.9 Take-away food shall be wrapped in unused paper and/or plastic. The use of printed plastic or paper is forbidden, particularly if it comes into direct contact with the food.

11.10 Only final preparation, heating and serving of food are allowed in the sales unit.

11.11 The utensils in which food is displayed for sale shall be kept clean, covered and protected.

11.12 Wash utensils with detergent and running potable water. If buckets or other containers are used, the water shall be changed if visual inspection reveals there is appearance of cloudiness and/or suspended matter, to avoid re-contamination of utensils washed in it.

11.13 Serve food in easily washable utensils, as this will make it more difficult for scraps of food to remain on them and germs to multiply.

11.14 Serve food using serving utensils to avoid touching the food or the inside of the container.

11.15 The person handling food shall not have contact with money, but if this is unavoidable, he/she shall wash his/her hands before handling food again. Before handling food, wet hands shall be dried with a single use towel.

12. Disposal of waste and vector control

12.1 Handling and disposal of waste

12.1.1 Refuse bins shall be kept away from where food is handled and shall always be covered with lids.

This will prevent them from attracting pests.

12.1.2 Solid (fruit and vegetable peelings) and liquid (washing water) wastes shall always be kept separate, as this makes their removal easier and reduces the risk of contamination.

12.1.3 Solid waste shall be removed and adequately disposed of from stalls daily in an environmentally safe manner.

12.1.4 Waste equipment and waste storage areas shall be cleaned and disinfected as and/or when required by the competent authority.

12.1.5 After disposal of the waste, receptacles used for storage and any equipment which has come into contact with the waste should be cleaned.

12.1.6 Routine inspection of solid waste disposal areas should be conducted for the presence or harbourage of pests, taking any practical measures to eliminate and further prevent any infestation by either market and/or competent authorities.

12.1.7 Separate waste shall be disposed of as follows:

a) solid wastes conditioned in sturdy plastic bags shall be placed into a public bin for later removal by refuse collection service or disposed of by methods approved by the competent authority; and

b) liquid waste shall be disposed of by methods approved by the competent authority.

12.2 Vector control

12.2.1 The area shall be kept clean and tidy in order to prevent the proliferation of insects and rodents.


12.2.2 The area shall be fumigated from time to time by methods approved by the competent authority, to eliminate pests and prevent diseases.

12.2.3 Insect trap units shall be installed in preparation areas or the use of pest screens to prevent pest entry. Waste shall be treated as outlined in **Clause 12.1** to avoid pest infestation.

Appendix A

How to Handwash?

WASH HANDS WHEN VISIBLY SOILED! OTHERWISE, USE HANDRUB

 **Duration of the entire procedure: 40-60 seconds**

0



Wet hands with water;

1



Apply enough soap to cover all hand surfaces;

2



Rub hands palm to palm;

3



Right palm over left dorsum with interlaced fingers and vice versa;

4



Palm to palm with fingers interlaced;

5



Backs of fingers to opposing palms with fingers interlocked;

6



Rotational rubbing of left thumb clasped in right palm and vice versa;

7



Rotational rubbing, backwards and forwards with clasped fingers of right hand in left palm and vice versa;

8



Rinse hands with water;

9



Dry hands thoroughly with a single use towel;

10



Use towel to turn off faucet;

11



Your hands are now safe.

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