



Food Safety Training for Street Food Vendors are mandatory in Sindh.

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Food safety training are very important for the street food vendors because they have direct contact with foods.

Food contribute vital role in the life span of the human beings as well as other living entities.

If you eat, you are involve in Agriculture and it plays crucial role to fulfill the food requirement of public.

Pakistan is an Agro-based country where farmers grow vegetables, fruits, and cereals as source of Food.

Food obtained from two major sources: Plant and Animals. Food is life, food is basic necessity of every living being and Food is our health if hygiene.

Despite, food safety is negligible especially, food of street vendors is unsafe due to improper handling, processing, and packaging as well as personal un-hygiene condition.

Food safety mentions all those threats, whether long-lasting or critical, that may make food distressing to the well-being of the customer.

Influences which donate to possible dangers in foods include

- Unsuitable agrarian performs
- Deprived cleanliness at all phases of the food cable
- Absence of precautionary panels in food managing and research procedures
- Misapplication of elements
- Polluted uncooked ingredients
- Constituents

- Water
- Insufficient or inappropriate storing

Food is considered as a prior and basic need of living beings, still in some circumstances, it may affect the health of the public.

Lots of people across the globe face food-borne illnesses due to unhygienic food which they eat.

They may be affected from unsafe microbes. Foods can develop damaging to human well-being or even be deadly when joint with bacteria, mold, viruses, parasites, and chemical toxins.

So, it is unconditionally essential that regularly harmless food sources should be offered.

Factors Causing Risk

The issues complicated in the latent risk produced by foods are

- Unsuitable agrarian observes
- Deprived hygiene at any phase of the food chain
- Absence of defensive panels throughout treating and training of the food
- Improper use of the biochemical resources
- Dirty raw ingredients
- Unfortunate storage of food and water

In general, there are numerous features which help to weaken food cleanliness and sanitary excellence of the food is destructively inclined by

- Buying low-quality or decayed foods
- Storing food in untimely situations
- Cook large quantities of food more than needed
- Sit in unsuitable surroundings
- Storing raw and cooked foods organized and making
- Cooking and storing food using improper approaches

If food is polluted at any stage from manufacture to consumption, many factors that compromise with food hygiene such as temperature, moisture and pH values.

There are many reasons to destroy food including microbes, parasites, obviously fashioned food toxins, chemicals, logically created fish toxins, allergic responses, metabolic complaints, and radioactive materials.

Enterohemorrhagic Escherichia coli (EHEC), *Campylobacter* and *Salmonella* are foodborne pathogens that touch millions of people every year around the world.

Symptoms of Food Poisoning

The symptoms of food poisoning produced by these includes

- Headache
- Fever
- Abdominal pain
- Vomiting
- Diarrhea
- Upset stomach

Although, the main microorganism that caused food poisoning are bacteria, some parasites and viruses.

Parasites such as *Toxoplasma gondii* and *Trichinella spiralis* can continue alive by using the nutritious basics in the transporter.

Viruses such as Hepatitis A can act like parasites and poison people as well as the whole food chain.

Streptococcus, *Staphylococcus aureus*, *Salmonella*, *Clostridium perfringens*, *E. coli* O157:H7, *Clostridium botulinum*, *Shigella*, *Bacillus cereus* and *Campylobacter* are the microbes that often leads food poisoning.

Food Selling

Foods or beverages that are prepared/sold by the vendors in streets and other public areas for an immediate/late consumption without further processing are termed as street vended food.

It was observed from the street food vendors and their selling points in different rushed area of district Hyderabad, Sindh by recent studies that mostly street vendors are about 95% literate (at least primary education) and 50% were less than 30 years age. They have not received any Food safety training.

Unawareness of Vendors

Majority of them do not have knowledge about good handling practices (GHP) and good manufacturing practices (GMP).

In many cases, the foods are unsafe for consumption due to unhygienic utensils which not properly washed with clean water and not follow sanitation practices.

Consumer Preferences

In general, the consumers are satisfied with the hygienic conditions of suppliers due to because they prefer it because of its low cost, easily accessible, tasty and nutritious for them.

It is an emerging business and source of income and employment for the unemployed in Sindh, Pakistan.



According to report 2017, nearly 40% urban population consume street foods.

Street foods contaminated/ cross contaminated during processing, handing, and selling causes food borne illnesses in consumers.

World Health Organization

According to report of WHO 2018, the population ingesting unsafe and unhygienic street food due to lack of food safety trainings among street vendors is at high risk of food borne illnesses (FBI).

The population ingesting street foods are vulnerable to Food borne illnesses.

Current Trend of Population

Consumption of junk foods from street food vendors is increasing day by day in Sindh, Pakistan while the food safety training is not being observed anywhere.

Additionally, street food vendors are getting registration with Food Authorities to ensure food safety and quality parameters.

Today's, most of the people around the globe love to consume highly baked, fried, grilled and radiated foods to satisfy themselves.

Recently people rely on fast food and does not focus on balance nutrition

Observation

Randomly observed rushed area of *Qasimabad, Latifabad, Hussainabad (Giddu Chowk), Hyder chowk, Badin Stop, Phuleli Area and Hyderabad Sabzi mandi* to evaluate the safety measure of street food vendors and population perceptions.

The population of Hyderabad is consuming from the vendors daily, but no one is talking about the hygiene condition required.

Conclusion & Suggestions

It has been concluded from the survey study that food safety training is very much in need for the food vendors in the highly populated cities of Sindh to mitigate the food borne illnesses among human beings.

It is recommended that priority should be given to public health rather than food businesses

Therefore, it is requested to relevant food organizations to take quick and active role in the food safety training of street food vendors in Sindh Pakistan

Moreover, it is need of further survey and research studies should be taken in this measure to ensure food safety and improve the health of human beings

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