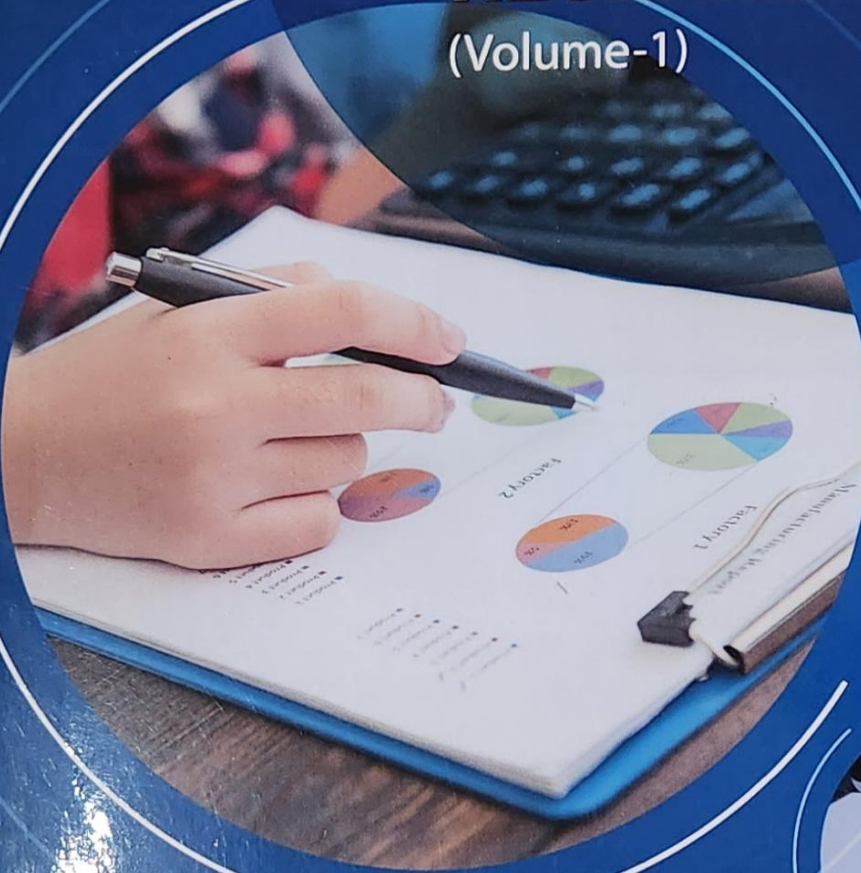


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# MULTIDISCIPLINARY SUBJECTS FOR RESEARCH-V

(Volume-1)



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Volume-1**

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**A STUDY ON GOOD HYGIENE PRACTICES OF STREET FOOD VENDORS****DR. GOKULA BHALERAO**

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**❖ ABSTRACT:**

*Food service establishments are sources of food borne illnesses and food handlers contribute to food borne illness out breaks. According to WHO (1989), food handling personal play important roll in insuring food safety throughout the chain of food production and storage. Lack of basic infrastructure, lack of knowledge of hygiene, absence of potable water, lack of proper storage facility and unsuitable environments for food operations can contribute to poor microbial quality of foods. Inadequate facilities for garbage disposal posed further hazards. The aim of this study were to assess personal hygiene, handling of food and sanitary conditions of street food services. The study was carried out in Gondia district of Maharashtra state. The sample comprised 180 street food vendors of Gondia district for the selection of respondents stratified random sampling was used and percentage was calculated. The result revealed that street food vendors of Gondia district has personal hygiene, food handling practices and sanitary conditions are satisfactory.*

**Keywords:** *Street food, Hygiene, Street food vendors, Food handling and sanitary practices.*

**❖ INTRODUCTION:**

Safe food is one of the most important human rights and undeveloped societies protection from diseases and improvement of human health is of primary importance, and is important for both governments and industries but also for consumers themselves.

Unsafe food can be the cause of our contribute to many disease's, from diarrhoea to some cancers. All over the world people are seriously affected everyday by disease's that are caused by consuming unhygienic and unsafe food.

The safety of food is an important health, social and economical issue. Food safety is defined as the degree of confidence that food will not cause sickness or harm to the consumer when it is prepared, served and eaten according to its intended use.

Food hygiene and safety issues are not separate from human health concerns or from community health issues. Good food hygiene practices can protect the community from food born illness.

The street food play an important socio-economic role in meeting food and nutritional requirements of city consumers at affordable prices to the lower and middle income groups and are appreciated for their unique flavors and convenience. Street food also assure food security for low-income urban population and livelihood for a significant proportion of population in many developing countries. Street foods are described as wide range of ready to eat foods and beverages or prepared at home and consumed on the streets without further preparation. This food items are usually sold by vendors and hawkers in the streets or other similar public places. While street vended foods are appreciating for their unique flavors as well as their convenience they are also important in contributing to the nutritional status of the population. In contrast to this potential benefit, it is also recognized that street food vendors are often poor, uneducated, and lack knowledge in safe food handling, environment, sanitation and hygiene mode of food display, food service and hand washing sources of row materials and use of potable water consequently, street foods are perceived to be a major public health risk.

Food and it's safety has become a topic of globally increasing research affords. The purpose of this study is to find out whether the street food vendors are take care of good hygiene practises with personal hygiene, the safe handling of foods during preparation, clean utensils, equipment's,

appliances and storage facilities, kitchens and dining room to prevent and control food born diseases and contribute to a healthy and productive society's.

#### ❖ OBJECTIVE

- To assess personal hygiene of street food vendors.
- To assess handling of foods.
- To assess sanitary practises of street food vendors.

#### ❖ RESEARCH METHOD

The present study was conducted in Gondia district. The sample consisted of 180 street food vendors of Gondia district. Gondia, Sejgaon, Mundipar, Khamari and Asoli vendors were selected randomly for the study as it was convenient to researcher. The data were collected based on survey questionnaire, field visits and interview with street vendors. The collected data were processed, tabulated and presented in the form of table after giving appropriate statistical treatments.

#### ❖ RESEARCH FINDING AND DISCUSSION

Table No. 1 : The level of personal hygiene, food handling and sanitary practices (n=180)

Specific Information	Frequency	Percentage
Personal hygiene		16.66
▪ Use apron	30	8.33
▪ Cover hair	15	45
▪ Clean finger & nail	81	6.11
▪ Chewing/talking while serving	11	23.88
▪ Use clean napkin	43	
Food handling practices		46.11
▪ Wash ones before cooking	83	27.77
▪ Wash properly before cooking	50	11.66
▪ Many time prepared food	21	14.44
▪ Oil re-use for frying	26	
Water use for food preparation		60
▪ Tap	108	13.33
▪ Boar	24	11.66
▪ Well	21	15
▪ Store water	27	
Cleanliness of utensils		59.44
▪ Use soap & clean water	107	26.66
▪ Use only water	48	7.77
▪ Water with soapy appearance	14	5.55
▪ Use dirty appearance water	10	0.55
▪ Use oily water	1	
Cleanliness of street place		75
▪ Clean	135	25
▪ Dirty	45	
Place of garbage		58.33
▪ Dustbin	105	14.44
▪ Gutter	26	21.11
▪ Street/Road	38	6.11
▪ Inside of plant	11	
Lighting facility		93.33
▪ Yes	168	6.66
▪ No	12	
Type of lighting facility		36.11
▪ Street light	65	--
▪ Candle	--	--
▪ Battery	101	56.11
▪ Other	2	1.11

The finding obtained from the present study have been discussed under the following sub- heads.

## ❖ THE LEVEL OF PERSONAL HYGIENE, GOOD HANDLING AND SANITARY PRACTICES:

The data in table 1 shows that 16.66% food vendors are use apron, 8.33% food vendors cover their hair, 45% vendors fingers and nails are clean, 6.11% vendors chewing or talking while serving and 23.88% vendors were use clean napkins.

About food handling practices it was found that 46.11% vendors are wash ones before cooking, 46.11% food vendors are food stuff washed ones before cooking, 27.77% vendors food stuff washed properly before cooking, 11.66% vendors are food stuff prepare on same point several time and 14.44% vendors are oil reuse for frying several time.

It was found that nearly 60% vendors are use tap water for food preparation, 13.33% vendors use bore well water while 11.66% vendors use well water and 15% vendors use store water.

According to table maximum vendors that is 59.44% are use soap and clean water for cleaning utensils and crockery, 26.66% vendors use only water, 7.77% use soapy appearance water, 5.55% vendors use dirty appearance water and only 0.55% vendors use oily water for cleaning crockery.

It was observed by the study that 75% street food place was clean while 25% street food place was dirty. It was also observed that maximum vendors that is 58.33% are use dustbin for garbage and only 14.44% vendors are use gutter for garbage, 21.11% are use street or road and only 6.11% vendors through garbage inside the plant.

It was found that maximum street food vendors that is 93.33% has lighting facilities, only 6.66% has not any type of lighting facility available. It was observed that 36.11% vendors use street light, 56.11% vendors use battery and only 1.11% vendors use other type of lighting.

Table No. 2: Serving practices

Specific information	Frequency	Percentage
<b>How to serve food</b>		
▪ By hand	127	70.55
▪ By hand gloves	10	5.55
▪ By spoon & fork	43	23.88
<b>Type of serving plates</b>		
▪ Steel	75	41
▪ Glass	24	13.33
▪ Disposable	62	34.44
▪ Other	19	10.55

## ❖ SERVING PRACTICES

Table 2 throws light on serving practices of street food vendors. The results implies that 70.55% vendors are served food by hand, only 5.55% vendors were served food by hand gloves and 23.88% vendors are served food by spoon and fork.

It was study that 41% street food vendors use steel plate for serving, 13.33% vendors use glass plate, 34.44% vendors use disposable plate and only 10.55% vendors use other type of cutlery for serving food.

Table No. 3: Handling and storage of leftover

Specific information	Frequency	Percentage
<b>Left food</b>		
▪ Yes	127	70.55
▪ No	53	29.44
<b>Use left food</b>		
▪ Yes	127	70.55
▪ No	53	29.44
<b>How to use left over food</b>		
▪ Consumed	91	71.65
▪ Store for next day	36	28.34
<b>How to store left over food</b>		



		17.77
▪ Cabourd	32	6.11
▪ Plastic container	11	67.77
▪ Refrigerator	122	8.33
▪ Other	15	

### ❖ HANDLING AND STORAGE OF LEFTOVER

The data regarding handling and leftovers represented that majority of street food were left and only 53% were not. The information regarding use of left food it was found that 70.55% street vendors use left food and 29.44% are not use left food. 71.65% vendors consumed left over food while 28.34% were store for next day. Data revealed that majority of street food vendors store left over food in refrigerator the percentage is 67.77%. Only few vendors that is 6.11% are store left over food in plastic container, 17.77% use Cabourd and 8.33% vendors use other things for store left over food.

Table No. 4: Type of vendors

Specific information	Frequency	Percentage
Type of vendor		
▪ None stationary	76	42.22
▪ Stationary	104	57.77

### ❖ TYPE OF VENDORS

Data revealed that majority of vendors type was stationer and 42.22% vendors are non-stationer type.

### ❖ CONCLUSION

The study revealed that street food vendors of Gondia district personal hygiene, food handling practices and sanitary conditions are satisfactory.

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