

# **“FOOD SAFETY: CHALLENGES & OPPORTUNITIES TOWARDS STREET FOOD MARTS: A CASE STUDY FOR JALGAON CITY”**

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## ***Abstract:***

The important aspect of this paper is food hygiene, which refers to many practices needed to safeguard the quality of food from production to consumption. This is sometimes referred to as 'from farm to fork' or 'from farm to table', because it includes every stage in the process from growing on the farm, through storage and distribution, to finally eating the food. It also includes the collection and disposal of food wastes. Throughout this chain of events there are many points where, directly or indirectly, knowingly or unknowingly, unwanted chemicals and microorganisms may contaminate the food. The term 'food hygiene' refers particularly to the practices that prevent microbial contamination of food at all points along the chain from farm to table. Food safety is a closely related but broader concept that means food is free from all possible contaminants and hazards. Food hygiene is vital for creating and maintaining hygienic and healthy conditions for the Production and consumption of the food that we eat.

The purpose and Scope of the work is to develop the Code of Hygienic Practice for Street-Vended Foods for the Jalgaon City. Street vendors form a very important segment of the unorganized sector in the countries of this region. Street vendors are often those who are unable to get regular jobs in the remunerative formal sector on account of their low level of education and skills.

***Keywords:*** Street Food, Food safety, Hygiene, consumption, Food poisoning.

## INTRODUCTION

Food safety issues are as old as mankind and since time immemorial humans have developed strategies to ensure that the food they eat does not harm them. To produce food with any new technology, there must be appropriate safeguards to protect human and animal health. There exist few written records, but it is reasonable to assume that, historically, the safety of new products of food was established by trial and error. The foods consumed today are generally viewed as safe, based on their long history of such safe use. It is worth noting that this general acceptance of historical safety does not necessarily mean that some traditional foods may not cause adverse health effects under some circumstances.

Microbial contaminants and potentially toxic chemicals, both natural and man-made, are considered to be the sources of most of the risks we face when we eat food. A top priority has been to make sure the public is protected from infectious agents such as food-borne viruses and bacteria, considered to be the leading source of food-borne illness. The safety of the chemicals present in foods is also an important consideration. This is because the average diet consists of numerous chemical substances. Some of these are natural plant chemicals that may be toxic because they are natural pesticides that are produced by plants themselves to protect them against insects and other herbivores; others are applied intentionally as additives or occur as unintentional contaminants such as pesticide residues.

Due to the complexity of food and the natural presence of potential hazards, the assurance of food safety is not a simple matter. Almost any single definition of safe food will be overly simplistic, because safe food is a complex, multifaceted concept.

**Food safety** is a scientific discipline describing handling, preparation, and storage of food in ways that prevent food borne illness. This includes a number of routines that should be followed to avoid potentially severe health hazards. In this way Food Safety often overlaps with Food Defense to prevent harm to consumers. The tracks within this line of thought are safety between industry and the market and then between the market and the consumer. In considering industry to market practices, food safety considerations include the origins of food including the practices relating to food labeling, food hygiene, food additives and pesticide residues, as well as policies on biotechnology and food and guidelines for the management of governmental import and export inspection and certification systems for foods. In considering market to consumer practices, the usual thought is that food ought to be safe in the market and the concern is safe delivery and preparation of the food for the consumer.

## OBJECTIVE OF THE STUDY

1. To Study Awareness of food safety towards the customers & street vendor
2. To analyse the street vendor whether they follows the rules and methods of maintaining cleanliness.
3. To create Awareness about Hygienic Food.

## RESEARCH METHODOLOGY

### Type of Research:

The research is descriptive in nature. It is a survey research method where the data is collected by the questionnaire and personal interview process. Both primary and secondary data is used for the study. Secondary data is used to conceptualize the objective, nature and scope of the survey and primary data is used to collect actual facts regarding proposed problems in objectives.

### Sample Size:

For this paper, the author has prepared a questionnaire and overall 16 Questions were asked to the food vendors and 13 questions were asked to customers and observed the behaviour and scope of hygiene and safety of food. Total 50 Street Food Vendors and 200 Customers have been selected randomly and are being interviewed during this survey.

## DATA ANALYSIS AND INTERPRETATION

From the filled questionnaires by both customers and Street Food vendors, author has conducted the analysis and revealed the interpretation about;

1. Maintenance of Hygienic and cleanliness of Street food marts by vendors
2. Frequency of visit to street Food Marts by customers
3. Preference (Type of food Chinese, Veg Non Veg ) of Street Food by customers
4. Awareness about Hygienic food and safety to customers

**Table No.: 1.** Data analysis for awareness of Food safety

Sr. No.	Variables	Category of Response	%Respondents
1	Awareness about Hygienic and cleanliness of Street food marts to vendors	Yes	80
		No	20
2	Use of food safety tools and procedure	Yes	60
		No	40
3	Frequency of visit to street Food Marts by customers per Month	1 Time	10
		2 Times	15
		3 Times	65
		More Than 3 Times	10
4	Preference (Type of food Chinese, Veg Non Veg ) of Street Food by customers	Pure Veg	19
		Non Veg	18
		Chinese	63
5	Awareness about Hygienic food and safety to customers	Yes	90
		No	10

### Interpretation:

From the above responses, it is analyzed that, 80% food vendors are aware and follows the rules about food safety and maintaining the hygienic environment by maintaining the cleanliness of their mart. Only 60% of the street food vendors are using safety tools for maintaining the cleanliness and hygienic condition of food. Out of 200 customers, 65% customers were visiting 3 times in a month to street food marts, 10% more than 3 times, 10 % visits for 1 time and 15% visits maximum 2 times a month. It is observed from the analysis that, 63%

respondents are visiting to street food mart for Chinese, 19% for veg foods and 18% for non veg foods. It is also concluded that 90% customers are aware about the Hygienic and safety of foods and only 10% customers have no seriousness about the hygienic food and safety.

### **FINDING:**

1. It is found that, 80% food vendors are aware and follows the rules about food safety and maintaining the hygienic environment by maintaining the cleanliness of their mart.
2. Only 60% of the street food vendors are using safety tools for maintaining the cleanliness and hygienic condition of food.
3. 20% respondents are use Hand glows for making and serving the food and 80% respondents are not use Hand glows for making and serving the food.
4. Out of 200 customers, 65% customers were visiting 3 times in a month to street food marts, 10% more than 3 times, 10 % visits for 1 time and 15% visits maximum 2 times a month.
5. 63% respondents are visiting to street food mart for Chinese, 19% for veg foods and 18% for non veg foods.
6. Around 90% customers are aware about the Hygienic and safety of foods and only 10% customers have no seriousness about the hygienic food and safety.
7. 70% respondents are agree to street food mart is safe we health and 30% respondents are not agree safe to street food mart for health.
8. 70% respondents are ask for safe water drink and 30% respondents are not ask for safe water drink.
9. 80% respondents are permitting their children to have eat street food and 20% respondents are not permit their children to have eat street food.

### **SUGGESTION**

1. Generally street food vendors display the knowledge of food safety and hygiene. But during the personal visit and observation of the street food vendors, it has been observed that they are not following the same what they are committing regarding the cleanliness. This knowledge of food safety can however be improved if a sufficient number of vendors receive training in basic hygiene practices.
2. Vendors must to be aware of hygiene and sanitation aspects of street food vending and consumption.
3. Committees should be established in order to educate vendors and to help street vendors assimilate into the urban food supply chain in the safest and most efficient way possible.
4. Many sources have stressed the importance of a need for running water and toilets in areas where street vendors operate.
5. The aspect of national data of hygiene and sanitation aspects of street food operations should be given consideration in municipality planning since street food makes up a large sector of the informal economy of Jalgaon City.
6. Many studies done have shown that street food vendors have sufficient information regarding hygiene and food safety principles and they are aware of the need to ensure safe practices in preparing foods for public consumption.

7. Maharashtra government should accept the need to regulate and institutionalize street food vending in a way that will structurally develop it and allow for application of measures dedicated to nurturing hygienic conditions and ensuring safe food for the consumer.

## CONCLUSION

Food safety is a closely related but broader concept that means food is free from all possible contaminants and hazards. In practice both terms may be used interchangeably. Almost any single definition of safe food will be overly simplistic, because safe food is a complex, multifaceted concept. Food hygiene is vital for creating and maintaining hygienic and healthy conditions for the Production and consumption of the food that we eat. Food behaviors and breaches of good hygiene practice can predispose consumers to a number of health consequences: from certain short-lived acute infections, to some more rare long-term diseases, all of which make up the spectrum of food borne diseases. Normally a large number of food-poisoning bacteria must be consumed to cause illness. Due to the complexity of food and the natural presence of potential hazards, the assurance of food safety is not a simple matter.

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