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STUDY ON HAZARD ANALYSIS OF INDIAN STREET FOOD BUSINESS PROBLEMS AND SOLUTIONS

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ABSTRACT

Food processing is one of the main source of income in India, and it is diversely classified into organised sector. Street food businesses provide employment to many young Indian, economy and it is one of the rapidly growing industry , still they are under developed and immediate attention of regulating bodies , and government local street food business operator are unaware of the food safety issue hence is a threat of food borne illnesses throughout the country thus they need proper awareness and training programme about food safety so that people consume and enjoy local street food without any threat of food borne illness.

KEYWORDS:

Food safety, Vendors, Hazard, Street Food

INTRODUCTION

About 10 million people in India and 2% people in metropolis are associated with food business for their livelihood metropolis street food business help to overcome unemployment problem and it is a main source of income in Indian economy in India lot of lot of people love to enjoy and street food and some of them have no other option for survival other than organised sector street food business is important segment of food industry.

In developed country street food trading solve major in society and economic problem Activities practitioner are not regulated due to informal behaviour of enterprise, this gives ample room for whole some practice. Street food is concern to public health and is great concern to everybody. Food vendor who lack adequate awareness of the basic food safety practices. Rapidly grow on road side which create threat of outbreak of food borne of food borne lives. The major places from places from places of preparation, utensils, raw material, time temperature Abused cooked food and personal hygiene of street food vendors.

A large number of people depend upon food industry. Food industry in India is well established and is amongst the rapidly developing industry after the development of Food safety and standard authority of India i.e. FSSAI. But on other side the servants of food industry like street hawkers and vendors are yet suffering from basic facilities. As in India cheap sources of food is needed due to high rate of poverty levels. Thus Street food business are growing rapidly throughout the country. But as it is lacking the attention of the authority various kinds of hazards are growing in Indian street food industry.

Source and type of Hazards and microbial risk involved in Indian Street Food:-

Sr. no	Source	Hazard	Risk Involved
1	Agriculture Practices	Agrochemical and organic Manure	Residue from excessive chemical application
2	Vendors environment or location	i. Improper food handling ii. Improper waste disposal	Transfer of pathogen like Salmonella, E.coli and S.aureus
3	Raw material	i. Water ii. Vegetable and spices	<ul style="list-style-type: none"> • Passage of pathogen like E.coli, fecal Streptococci, Salmonella and vibrio cholerae • Transfer of spore formers like Bacciliabad cholstroidium and pathogen like L.monocytogenus, Shigella, Salmonella
4	Utensils and equipment	i. Chemical contaminants ii. Microbial contaminants	<ul style="list-style-type: none"> • Leading to poisoning • Cross contamination of food with S.aureus, E.coli and Shigella
5	Storage and reheating	Improper storage	Threat of toxin produced by pathogen like C.perfringens and B.cereus
6	Personal hygiene	Biological Hazard	Introduction of Streptococci, Salmonella and Shigellavia
7	Knowledge towards safe practices	Unsafe food product	Out break of disease causing majority of food borne disease (WHO, 2002)
8	Attitude of consumer towards hazard of street food	Health Hazard	Consumer attitude and perceptions of hazard in street food is often driven by level of education income and knowledge. Literature reported varied effect of these factors on the attitude of consumer to safety of street food.

From above table we come to know that there are several factors which may cause serious injury to human health. As street food business is widely spread it may lead to outbreak of disease and cause death of thousands of people. Food poisoning and food borne disease are reduced if the proper hygiene and food safety practices are implemented so people could enjoy street food without any threat of any hazard. According to expert, all street food cooked or raw can cause gastroenteritis, typhoid and hepatitis depending upon bacteria or viral infection they contain. Faecal material is the most common contamination in street food, other cause of infection are the food growing yeast, because there is no prohibition. Only 53% of Indians wash there hands after defecating 38% do so before eating and 30% people wash there hand before preparing food according to Public Health Association. Infectious disease such as diarrheal, typhoid, food poisoning, urinary tract infections and pneumonia are caused by bacteria transmitted in food like coli form, E.colli, salmonella, Shigella, staphylococcus aurus and pseudomonas. Faecal material of human and animal contain these bacteria. They grow rapidly in favorable environment like moist warm conditions and can enter human bodies. Major contamination during food production and handling in the

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vegetable or meat are caused if not washed properly. Bacteria and also reach in food through flies, exchange of cash with infected hand or through contaminated water.

Precautions for street food vendor should take care of to reduce risk of food borne illness:-

- Proper sanitation practices:-

The street vendors should follow proper sanitation practices such as washing hands before serving and cooking of foods. They should also use hand sanitizer time to time. Wear clean apron, cap, hand gloves etc. Cross contamination from cash to food should be avoided.

Atmost care should be while handling cash as it contains tremendous amount of microbial flora.

- Washing of utensils:-

All the utensils must be cleaned with soap, detergent and clean water then dried properly to ensure that no pathogen survive and the vendors should also take care that no residue soap remain after cleaning.

- Selection of proper location:-

Food vendors should choose a proper location for their business that should be clean and should be away from gutter, dump yard, highway (to avoid dust), and other highly polluted areas, food vendor should also take care that no insect, rodents, bees etc invade the food product. As per FSSA food business should be operated in a hygienic place away from drains.

- Clean water:-

Food vendors should provide clean water for cooking and drinking. Washing of utensils as the most of the steet food contain majority of water like Pani Puri safety of water becomes a critical point because mostly the water may be infected with pathogen.

- Use of fresh rawmaterials:-

Food vendors must use raw material as fresh as possible and they should try their level best to use organic material. Fruits and vegetables should be kept in a cold place to keep them fresh and prevent spoilage.

- Have a proper waste management system:-

Vendors should also have a proper waste management system and must provide dust bins to keep the environment clean. Waste bins should be covered by lid and must be cleaned regularly. Street food vendors should take care that flies should not fly near the waste bins as it may lead to cross contamination of food product. They should also take care that no animal should spread garbage and water should be kept away from waste bins

Suggestions to improve condition of street food vendors -

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- Street vendors should be given special training and workshops should be conducted so that they get aware of food safety and hygiene. And only those vendors who have certificate of completion of this curriculum should be allowed to start business. The curriculum may include basic food safety and hygiene practices that a business operators should follow to ensure safety of costumers.
- Special supervising bodies should be established in each city which would guide vendors to understand food laws and regulations and also keep a watch on them. Government can also take help of students of Food Processing who can go and make aware vendors about food safety.
- A committee of these food vendors should be established on national level which would keep the problem of street vendors in front of regulation body
- Governing body should supply vendors a kit which may contain sanitizer, cap, gloves etc. and also study material brochures etc about food safety.

Conclusion:

Street food business is an important part of Indian economy and is amongst the rapidly developing industry. But still they are in the darkness and need immediate attention of regulating body. Since the local Street food vendors are illiterate and do not understand the importance of food safety there is threat of food borne illness throughout the country thus they need proper training about food safety so that people enjoy Street food without any threat of food borne illness. Many of the vendors have found to reuse edible oils from restaurants for cooking as it reduces the production cost, they also use high amount of spices to hide off odor of reused oil. It is also seen that they use steel wool for cleaning utensils which may cause various kinds of health hazard. Millions of Indian people consume street food daily if precautions are not taken then it may lead to serious health hazard in future.

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