

D.O No. 01/Clean Street Food Hub/IFC/FSSAI-2018

Food Safety and Standards Authority of India
RCD Division
FDA Bhawan, Kotla Road, New Delhi – 110002

Dated 13th January, 2020

To,

The Commissioner, Food Safety of all States/UTs

Subject: Standardized Street Food Cart under "Clean Street Food Hub" initiative of FSSAI -reg.

Dear Madam/Sir,

Street food sector is huge and largely unorganized. In order to strengthen the unorganized street food sector and to uplift food safety, hygiene of street food vending, FSSAI has initiated "Clean Street Food Hub" initiative. One of the major challenge in improving street food vending is lack of basic infrastructure and availability of standardized Food safety Vending Cart model in market.

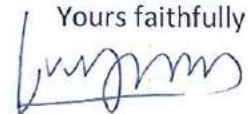
To address this challenge, a workshop was conducted on "Developing a road map for clean street food vending across the country" dated 14.11.2019 in FSSAI HQ. It was decided in the workshop to standardize the food vending carts so that it has a demonstrative effect for consumers in street food, nudge more street food vendors to become part of potential hub and to generate demand for better infrastructure and services.

FSSAI is in the process of floating EOI for procurement of standardized food safety cart. There will be basic four designs of food cart depending on nature of food operation. FSSAI will empanel vendors for manufacturing and supply of these carts so that State Governments, local bodies, Municipal Corporation etc. can procure directly. It will also facilitate street food vendors for availing loan from banks and grants from government.

Detailed guidelines covering design of carts, their specification and criteria for distribution of cart along with terms and conditions are enclosed as **Annexure A**. States are requested to identify key locations and devise their roadmap for the distribution and subsequent usage of the model carts. Street food carts will be given to States/UTs as per requirement which is requested to be sent in proforma enclosed at **Annexure B** within 4 week along with suggestions, if any.

Thanking You,

Yours faithfully



(... Parveen Jargar)

Joint Director (RCD), FSSAI

Encl: Annexure A & B

DETAILED GUIDELINES FOR PROCURING AND DISTRIBUTION OF CART**1. STANDARDIZED CART DESIGN AND PROTOTYPE****1.1 Cart designs as per table below:**

S. No.	Design Typology	Cart Typology	Indicate Size
1	Design Type A	Prepared meal cart (Dosa, Pao bhaji etc.)	8 feet x 5 feet
2	Design Type B	Salad/Chaat cart (Cut fruit Chaat, Vegetable fruit chaat etc.)	3 feet x 6 feet
3	Design Type C	Beverage Cart (Juice/Water/Shakes etc.)	2 feet x 7 feet
4	Design Type D	Single item/Mini carts (Momos, popcorns, candy floss, idli etc.)	3 feet x 3 feet

1.2 Cart Specifications:

- The surfaces of the Vending Carts which come in contact with food or food storage utensils shall be built of solid, rust/ corrosion resistant materials i.e. Stainless steel,
- The cart shall have storage area with locking facility
- Working surfaces of vending carts shall be impermeable and easy to clean (like stainless steel), and placed at least 60 to 70 cm. from above ground. It should provide sufficient space for ease of operations.
- Cart shall be protected from sun, wind and dust.
- It shall have the facility of proper lighting, ventilation and fire safety measures.
- Cart shall have inbuilt sink with provision of potable water facility, wherever necessary.
- Designated places for storing raw material, cooked/finished food, potable water, cutleries, protective gears (apron, mask, caps, gloves etc.), cleaning clothes, chemical/detergents etc.
- Provision of dustbins to segregate dry and wet waste.
- Place for display of menu, FSSAI License/Registration, healthy messages, ratings etc.
- Wherever applicable, it shall have a provision for refrigerator/cooling unit, a stove/food warmer, gas cylinder and fire extinguisher.
- The cart shall have ease of mobility on wheels and an option for towing.

2. CRITERIA FOR SELECTION OF STREET FOOD VENDORS BY STATE/UT'S

2.1 Street food vendors should be Registered/Licensed under FSSA, 2006.

2.2 Street food vendors should be trained under FoSTaC (Food Safety Training and Certification).

2.3 Vendors should be associated with some potential cluster located at tourist spots, near famous places of worship, other public hot spots etc. For initial phase select major cities of state.

3. CRITERIA FOR SENDING CART REQUIREMENT BY STATE/UT'S

Five to ten locations for big states and two to three locations for small states are planned for giving model carts. Suggest 15 to 25 carts/ location. Proforma for sending requirement as per *Annexure B*.

4. TERMS AND CONDITIONS

4.1 These carts will be sent directly by final awardee i.e. selected cart manufacturer to State/UTs Food Safety Department for onward distribution. Delivery will be done to state capitals. Any further expenditure regarding the distribution shall be done by State Government.

4.2 All carts should neither be delivered in only one cluster nor spread across too many clusters. The attempt should be to showcase in few important hubs with high visibility and usage.

4.3 Distribution of cart and periodic monitoring will be done by concerned State/UT's Food Safety Department on terms and condition as may be decided by State Government. State Government shall be responsible for the placement, usage, grant of such carts and may impose suitable conditions while distribution.

4.4 States are expected to promote the usage /procurement of such carts by themselves procuring/coordinating through CSR initiatives/assistance in funding or loans/Consumer Organizations etc.

Annexure B

Name of State				
Nodal officer from state to coordinate with Designation and contact details (Email id & Contact no.)				
S. No.	Design Type/Cart Typology	Number of carts required	Vendor associated with any cluster/ clean street food hub. If yes, write name	Location proposed

Any suggestion in this regard:-

Sign & Stamp:

Name of Authorized Signatory:

State:

Date: