

Name of the street food vendors: Vadivelu

Location of the vending vehicle: Dadagapatti Gate

FSSI Approved: Yes

S. No	Practices	Yes/No
1.	The premises shall be located in a sanitary place free from filthy surroundings. Environmentally unpolluted area shall be selected for the sale of the street vended foods.	Yes
2.	The place used to manufacture foods shall have adequate space for manufacturing and storage to maintain hygienic environment.	Yes
3.	The premises shall have adequate space to move and shall be well lit with proper ventilation to expel fumes and smell.	Yes
4.	Depending on the business, volume and nature of the food manufactured and sold, there shall be facility to wash equipments used and other utilities separately and keep them stored for use.	Yes
5.	The washed item shall never come in contact with the used ones and shall be ensured that washed utensils shall never be kept over and above in a heap unless they are dried or wiped moisture free.	Yes
6.	No vessel which may cause metallic leaching into the food while preparation or storage shall be used by the food business operators. For example, Aluminium vessel for acidic foods or Copper or Brass vessel without food grade lining.	Yes
7.	All equipments shall be well cleaned and disinfected, dried and stored on a rack or on a pallet to ensure freedom from growth of mould, fungi and other infestation.	Yes
8.	There shall be a designated container with lid and lined with garbage bag for the collection of solid waste and refuse.	No
9.	The waste shall not be disposed in open areas and cause problem to the public.	No
10.	The food business operator shall remember that they are responsible for keeping the area clean and safe and avoid any sort of potential contamination.	Yes
11.	Equal parts of vinegar and water is mixed well. This solution can be used for cleaning of counter tops, tables, gas stoves and floors. It is an also an excellent insect repellent.	No
12.	Baking powder can be used for removing clogs in the drainage with hot water, cans, kitchen counter, floor, etc.	No
13.	Sprinkle baking powder on cut lemon surface and use for cleaning utilities to	No

	clean and disinfect the surfaces and repel insects.	
14.	1 cup of water (150ml) + 1 tablespoon bleaching powder. Add 3 drops of the above solution to 1 litre of water. Wait for 10 to 15 minutes. The water will be clean and disinfected.	No
15.	1/2 tablespoon bleaching powder + 1 litre of water, mix well. Soak fruits and vegetables after washing in this solution for 10 to 15 minutes, when raw vegetables are used for consumption (raw salads). Cleaning utilities (clothes, scrubbers, brushes, clothes, etc.) at the end of cleaning and washing. Dip in the above solution for 15 minutes for disinfection.	Yes
16.	All personnel engaged in the manufacturing, transportation or sale of food shall wear clean dress as well as apron, gloves while serving or handling, and head gears to protect the food from contamination.	No
17.	They shall keep nails trimmed without nail polish, clean and wash hands with soap and sanitize before commencing the work and every time they feel hands become dirty and invariably after using toilets.	Yes
18.	Scratching of any body part or touching hair shall be avoided while handling food.	No
19.	All food handlers shall avoid wearing loose jewellery which may fall in the food and refrain from carrying loose metal parts or coins in their pockets which can accidentally fall into the product and cause a physical hazard to the consumers.	No
20.	Eating, chewing, smoking, spitting and nose blowing shall be prohibited.	No
21.	All articles of food stored or intended to be sold shall be in covered containers well protected from any contamination and shall be fit for consumption.	Yes
22.	The vehicles used for transportation of food shall be clean and well maintained.	Yes
23.	Quantity to be cooked shall be for the day's requirement only so that leftovers can be minimized.	Yes
24.	Hot food shall be transported in hot condition in a thermocol container or warmer and sold in hot condition.	Yes
25.	If excess is prepared, the same shall be in chilled condition and before serving, the chilled food can be re heated and served to ensure safety.	Yes
26.	Under no condition, food once re heated shall not be again stored in chiller and reheated again and served.	No
27.	It is ideal to use disposable gloves and sanitize them every 2 hours while handling cooked foods or replace with a new one.	No
28.	All left overs shall be disposed after the designated time and never be used for	Yes

	sale or consumption.	
29.	Rubbish, waste water, open toilet facilities and stray animals shall not be near the area.	Yes
30.	In case a platform or cart is used, the surface shall be corrosion free and easily cleanable.	Yes
31.	Separate waste bins shall be provided by the vendor for the consumers to dispose the remains and the waste after eating.	No
32.	Water for drinking shall be potable and shall be covered and protected. They shall not be kept in filthy area.	Yes
33.	The used plates shall be wiped off waste using clothes or wipers into the bins provided and cleaned and sanitized.	Yes
34.	In case refrigerator is used in street vending facility, the same shall be cleaned and sanitized at least once in a week.	Yes
35.	The location of the vending unit shall be in a place approved by the authority and not blocking traffic or pedestrians or near unhygienic locations.	Yes
36.	The knives and cutting board shall be color coded.	Yes