



Research for the Sustainable Development of the Megacities of Tomorrow - Energy and Climate efficient Structures in Urban Growth Centres

Hyderabad as a Megacity of Tomorrow: Climate and Energy in a Complex Transition towards Sustainable Hyderabad – Mitigation and Adaptation Strategies by Changing Institutions, Governance Structures, Lifestyles and Consumption Patterns

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**OPTIONS TO IMPROVE FOOD SAFETY IN
THE STREET FOOD SECTOR OF
HYDERABAD**

Analysis on Public Health vs. Sustainability of
Livelihood

Usha Rani, Vongur & Christoph Dittrich

Analysis and Action for Sustainable Development of Hyderabad

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Options to Improve Food Safety in the Street Food Sector of Hyderabad; Analysis on Public Health vs. Sustainability of Livelihood

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Background Study

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Abstract

The street food sector is one of the most important businesses for the urban poor to sustain their livelihoods. This study critically examines how street food vending can be improved while remaining this important income source for so many inhabitants of Hyderabad.

It discusses in detail the perception of vendors and customers on health, hygiene and nutritional aspects and the role of various stakeholders and civil society organisations for improving street food safety.

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Glossary

<i>Badam</i>	: Almond
<i>Bajji</i>	: South Indian snack item prepared from flour batter
<i>Bandi</i>	: Cart used for vending street food
<i>Chana</i>	: One type pulse used in the preparation of food items
<i>Chat</i>	: North Indian snack items prepared from peas, potato, onions, spices etc.
<i>Chat-wala</i>	: A person who sells <i>chat</i>
<i>Dhaba</i>	: Small hotels located on the highways and distant from the city serving authentic food items (traditional food varieties from the state of Punjab)
<i>Dosa</i>	: South Indian breakfast item (pancake) prepared from black gram and rice
<i>Elaichi</i>	: Cardamom
<i>Idli</i>	: Popular south Indian breakfast item prepared through steam without oil
<i>Jalebi</i>	: Popular sweet, served hot and easily to prepare on streets
<i>Lassi</i>	: Beverage made from the curd/yogurt and sugar/salt
<i>Mandi</i>	: Stall used to sell items
<i>Musi</i>	: River in Hyderabad
<i>Nala</i>	: Tank used to store and supply municipal water supply
<i>Nimbu</i>	: Lemon
<i>Pakodi</i>	: Popular South Indian evening snack prepared from flour and onions.
<i>Palli</i>	: Ground nuts
<i>Panchayat</i>	: Village administration wing
<i>Panipuri</i>	: Most fancied fast food item – water with tamarind juice and spices is served in a small <i>puri</i>
<i>Phulka</i>	: Pancake prepared from wheat flour dough
<i>Punugulu</i>	: South Indian snack prepared from black gram batter-in a small table-tennis ball shape

<i>Puri/Poori</i>	: Breakfast made of Maida flour
<i>Seth</i>	: Owner
<i>Tulsi</i>	: Popular plant worshipped by Hindus as goddess of purity, has many ayurvedic values
<i>Upma</i>	: Most popular and easy to prepare breakfast
<i>Utappam</i>	: Pancake made of batter
<i>Vanaspati</i>	: Fats used as a substitute to ghee
<i>Wada</i>	: Nutritious breakfast made of black gram dal

The following are the places in municipal limits of Hyderabad (*these places are mentioned in the report*):

Ameerpet	Jubilee hills	Secunderabad
Afjalgunj	L.B.Nagar	Serilingampalli
Bhahadurpura	Mettuguda	Shalibanda
Bholakpur	Moula-ali	S.R.Nagar
Charminar	Qutubullapur	Uppal
Dilsukhnagar	Rajendranagar	Vidyanagar
Idibazar	Ranigunj	

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1 Introduction

Memories of childhood are evoked in those wonderful moments of traveling by bus. With a feeling of nostalgia, I still recall having a window seat that not only gave me immense pleasure with the changing view of the landscape, but also made it possible to buy savories from the sauntering *chat-walas*, fruit vendors and ice-cream hawkers. Years later, this was also a part of my train travels. Even today I prefer to travel by train than by flight, just to be in contact with different people and to exchange our names, professions, addresses, family narratives and state politics and add to my widening list of acquaintances and friends. The monotony of a journey is made bearable by waiting for a vendor to pass by with his assortment of snacks or cold drinks. Train vendors typically offer an assortment of goods ranging from coffee, tea, fruit-based *chat*, sandwich, *samosa*, *bhatata vada*, *poori*, *palli*, *bhelpuri*, mangos, *neembu pani* to bits of fresh coconut.

In 2002 I had to visit the “Chanchal Guda Women Jail” in Hyderabad to document case studies and interview women who were either detained or were endlessly waiting for their trial. On my first visit some women were praying, while others were working in the kitchen and yet others were waiting for visitors. One should know the meaning of ‘waiting’ in this context. It is not to wait in anticipation of something. But it is a wait without any promise or hope. One would comprehend the meaning of waiting if one listens to these cases. As it was my first visit to a jail, I was surprised to see so many women and also I was enmeshed within the baggage of my own stereotypes regarding women in crime. One’s cultural upbringing constructs the notion of a woman as ‘good, pure, selfless, balanced, and patient.’ Yet when I encountered these women who were ‘violent law breakers’, I was confronted with the vacuous gaps of my own understanding. However, after about two to three visits these women became my friends and infused me with a renewed sense of energy to live at the outside of their world.

I have interviewed various women, whom I understood in different categories. The first category is those who were accused of killing their daughters-in-law, mothers-in-law, husbands and sons. The next category is those who committed petty thefts or were arrested for cheating people in the name of savings schemes. The third category is the “law breakers” (the street food vendors) of the state such as those who cheat the railway officials by getting into

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the train without purchasing a ticket to sell their fruits, flowers, vegetables and snacks and who do not know other work.

During these interviews, I became aware of the circumstances in which these women were brought to jail and surprised to know how the law violated its own injunctions. My desire to do some serious advocacy stemming from a seething anger at the testimonies of these women started from then. They asked me during the interaction “Why us? Are we criminals? Is it because we want to earn some money for our livelihood? Did we kill anyone? What if we can do this petty business without buying a ticket, can’t they understand even this much that we cannot afford to buy a ticket and travel and save money. We do not earn enough money to deal with all that. We sell fruits and *chana palli* (chat) in the train. We have now struggled in jail for the past twenty days and our family at home does not have a clue of where we are.” For the first time in my life I really felt some deep sense of searching some alternatives, or a solution to such problems. I did not know how I could do anything for them.

They showed me a way to help them; they literally begged me to help by giving information to their people. Those days the communication system was not as advanced as today. They were just arrested and were brought to the jail as they had no money to provide bail. They had been waiting for their turn to be produced in the court for justice. Some of them had been languishing in jail for two months. This implied that they surpassed the period of their punishment. They were so worried about their family and children, some of whom were very small, breast-fed babies. All they earned was a pittance from their livelihood as vendors in a train. They enter at a specific stop and exit at another. Besides, these mobile vendors also pay a fee to the same officials who, in order to prove their commitment to the law, arrested these women.

Article 141 of the Constitution of India proclaims that the Law declared by the Supreme Court is binding for all individuals. In the *Joginder Kumar vs. State of UP – 1994* case, Justice Judge? M. N. Venkatachalliah declared:

“No arrest can be made because it is lawful for the police officer to do so. The existence of the power to arrest is one thing. The justification for the exercise of it is quite another. The police officer must be able to justify the arrest apart from his power to do so. Arrest and detention in police lock-up of a person can cause incalculable harm to the reputation and self-esteem of a

person. No arrest can be made in a routine manner on a mere allegation of commission of an offence made against a person.

It would be prudent for a police officer in the interest of protection of the constitutional rights of a citizen and perhaps in his own interest that no arrest should be made without a reasonable satisfaction reached after some investigation as to the genuineness and bona fides of a complaint and a reasonable belief both as to the person's complicity and even so as to the need to effect arrest. Denying a person of his liberty is a serious matter.

The recommendations of the Police Commission merely reflect the constitutional concomitants of the fundamental right to personal liberty and freedom. A person is not liable to arrest merely on the suspicion of complicity in an offence. There must be some reasonable justification in the opinion of the officer that such an arrest is necessary and justified. Except in heinous offences, an arrest must be avoided if a police officer issues notice to a person to attend the station house and not to leave the station without permission. An arrest during the investigation of a cognizable case may be considered justified in one or other of the following circumstances:

- (i) The case involves a grave offence like murder, dacoit, robbery, rape etc., and it is necessary to arrest the accused and bring his movements under restraint to infuse confidence among the terror stricken victims.
- (ii) The accused is likely to abscond and evade the processes of law.
- (iii) The accused is given to violent behavior and is likely to commit further offences unless his movements are brought under restraint.
- (iv) The accused is a habitual offender and unless kept in custody he is likely to commit similar offences again.

It would be desirable to insist through departmental instructions that a police officer making an arrest should also record in the case diary the reasons for making the arrest, thereby clarifying his conformity to the specified guidelines. These requirements are not exhaustive. The Directors General of Police of all the States in India shall issue necessary instructions requiring due observance of these requirements. In addition, departmental instructions shall also be issued so that a police officer making an arrest should also record it in the case diary, the reasons for making the arrest.”¹

¹ Jalan, S.: “Final word on law of arrests.” Common Law, 17th June 2009.
<http://commonlaw-sandeep.blogspot.com/2009/06/final-word-on-law-of-arrests.html>

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It is important to read through these legal notes when we apply this to the street vendors; we realize how laws and policies contradict each other and have an adverse impact on the economically backward community of our nation state. Small scale and street vendors neither have a guarantee of income, nor legal status, nor a life of self-esteem. Street vendors live in extreme fear of losing their materials, hawking cart and money in case of any questions risen by the police.

The National Policy on Street Vendors 2009 states that

“it aims to reflect the spirit of the constitution of India on the right of citizens to equal protection before the law as well as their right to practice any profession, occupation, trade or business and the duty of the state is to strive to minimize the inequalities in income and to adopt policies, aimed at securing that the citizens have adequate right to livelihood as enshrined in article 14, 19, (1),(g), 38(2), 39(a), 39(b), and 41 of the constitution. The policy recognizes that to be able to practice any profession or to carry on any occupation is a fundamental right of every citizen in our country. A person who wants to buy some items in whole sale and sell the same in retail by hawking is actually exercising such a right.” It says certain regulations are needed and permanent places to every hawker are not feasible because of the constraints of land, so vending zones can be demarked. It also clearly mentions about the amendments of the law in the police act to facilitate the policy norms. Section 7 states: “Action plans for stake holders – i) it shall be the responsibility of the Government of India to take steps to ensure that street vending activities are carried out in accordance with street vending laws and the same are not actionable under the Indian Penal Code or Police Act. In this regard, the Government may initiate amendments in these laws if necessary. It may develop a model law to facilitate and regulate street vending in cities and towns.”

Street vendors are often harassed by two sections. Section 283 of the IPC Danger (or obstruction in public way or the line of navigation) states:

“Whoever, by doing any act or by omitting to take order with any property in his possession or under his charge, causes danger, obstruction or injury to any person in any public way or public line of navigation, shall be punished with fine which may extend to two hundred rupees. The offence punishable under this section is the nuisance of causing obstruction.”

And section 34 of the Police Act states:

“No person shall cause obstruction in any street or public place a) allowing animals or vehicles b) leaving any vehicle standing or fastening any cattle in the street or in the public places c) using any part of a street or public place as a halting place for vehicles or cattle d) leaving any box, bale package or other things whatsoever upon a street for an unreasonable length of time or contrary to any regulation e) exposing anything for sale or setting out anything for sale in or upon any stall, booth, board, cask, and basket or in any other way whatsoever.”

These laws are always used against street food vendors who often leave their hawking carts at their work place, as it is not feasible to push the cart along with their material. Many hawkers who sell food carry their hawking cart back home. However, in many cases the cart is left at the same place. So the police slap fines unendingly as per needs of the officials in the city.

The policy recommends that the Central Government and all states should amend the Police Act and rules/regulations there under and add a rider as follows:

“Except in case of street vendors/hawkers and service providers with certain reasonable regulations, the Central Government should also amend the Section 283 and Section 431 of IPC and include the rider as mentioned above. The state government should also remove the restrictive provisions in the Municipal Acts to make street vendors inclusive in the city plan/cityscape.”

The policy clearly mentions that, within one year from the announcement date, the local municipal authorities should constitute a TVC (Town Vending Committee) and later prepare an action plan to implement policy.

“Street vending as a profession has been in existence in India since time immemorial. However, their number has increased manifold in recent years. According to one study, Mumbai has the largest number of street vendors numbering around 250,000, while Delhi has around 200,000. Calcutta has more than 150,000 street vendors and Ahmedabad has around 100,000. Women constitute a large number of street vendors in almost every city. Some studies estimate that street vendors constitute approximately 2% of the population of a metropolis. The total number of street vendors in the country is estimated at around Rs. 1 crore. The data on number of street vendors was not conducted in Andhra Pradesh. One has to consider that urban vending is not only a source of employment but also provides ‘affordable’ services to the majority of urban population. The role played by the hawkers in the economy needs to be given due credit but

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they are considered as unlawful entities and are subjected to continuous harassment by police and civic authorities.”²

Our study on the livelihood opportunities, vulnerabilities and conflicts of women street vendors of Hyderabad reveals the status of vendors who contribute towards serving food to the citizens from different cultures and class. Our basic perspective is to emphasize the importance of local economies in the context of street food culture.

“Food structures families' schedules, provides social activity, defines relationships, and represents ethnic identities. Food is part of family celebrations, ceremonies, and rituals. Food-related health concerns such as malnutrition and obesity impact family members' emotions and their relationships with each other. For some families, food is easily accessible and many families are starving. Through food demands and concerns, families shape societies and societies influence families” (Food Culture and Society).

We intend to throw a new light on the nature of this particular local economy that is associated with food. Our study contests the basic assumption behind large-scale specialized kind of a development and challenges the popular view that long-term growth is achieved through large-scale ventures. Our model of development puts common people at the forefront of development. We assert that development is meaningless if it does not have the person-on-the-street at the center. Social transformation is meaningful when it is beneficial to the community as a whole.

In a workshop attempting to address and resolve issues of urban poverty in Hyderabad, such as health, water, sanitation, facilities, food, a platform was created for an objective people-centered approach.

The opening comments of the Minister of Municipal Administration and Urban Development, Mr. Koneru Ranga Rao, emphasized that 40% of revenues of municipal bodies are proposed to be spent to alleviate urban poverty and integrate housing and infrastructure provision for urban slums. He opined that the Megacity Project can play a constructive role and promote the efforts of the state.

² Bandyopadhyay, R.: “National Policy on Urban Street Vendors in India 2009: A Discussion.” Scribd, 18th June 2010.
<http://www.scribd.com/doc/23165900/National-Policy-on-Urban-Street-Vendors-in-India>

Dr. Sheela Prasad, University of Hyderabad, expressed her serious concern that there are a rising number of communicable diseases registered by the Institute of Preventive Medicines and Communicable Diseases, Hyderabad. Life expectancy in general has increased, but in rural areas female life expectancy is higher than males. On contrary, urban female life expectancy is low, whereas, the infant mortality rates have been lowered by 20-30%. The rates of under-nutrition and malnutrition are increasing and gender disparities towards women and girl child aging between 0-5 as well. There are high levels of anemia in pregnant women. Dr. Sheela Prasad also highlighted the access to health care in terms of high costs, low quality and long distance.

Dr. Ramachandraiah clearly expressed that the water supply system in Hyderabad is inequitable, unjust and biased towards the rich. He maintained that the water supply system needed to be overhauled to ensure proper water distribution to urban slums. International standards recommend 70 lpcd per head whereas the supply is only 40-50 lpcd in Hyderabad. Presently it is planned to cater to the needs of water from River Krishna by lifting water to 1200ft and bringing it to Hyderabad city. It is observed that the cases with water borne diseases were 14,000 in 1996 and were 13,700 in 2003.

The present tariff plan of water, another crucial area of concern, is such that beyond the volume of 200kl the charges are uniform whether it is a slum or an urban corporate hospital or business center or star hotels. There ought to be differential pricing according to income and status. Urban slums need to be supplied a reasonable tariff plan.

The root cause of poverty, food and nutrition is related to income access, prices, and changes in food habits. People are displaced and do not have skills; some move from traditional agriculture to other activities. The traditional cropping pattern has changed due to the change in the minimum support price. Also, due to the social and cultural practices, there is malnutrition among women and girl children in allocation of food within the family.

In this global context of crisis to food, environmental inconsistencies and drastic environment pollution, the studies and action oriented research on food, health and nutrition has an important role to play. This should supplement the issue of food security, due to production, access, distribution and availability in a market. These issues have to be interlinked along with other issues in order to determine the wellbeing of urban dwellers and poor citizens.

Prof. Dr. Amartya Sen (professor of Economics at the Harvard University and a great economic police) and Joseph Stiglitz, another Nobel Prize winner, chaired a commission on “Impact of Economic Performance on Social Progress” and proposed that social progress apart from economic growth and GDP should equally emphasize environmental sustainability and well-being. Well-being of course cannot be imagined without food and nutritional security leading to good health.³

Certain countries such as Haiti, Cameroon, Egypt and Indonesia have witnessed angry mass protests. The price hikes are shocking and millions struggle to feed their families. Numerous media outlets keep reporting what is happening: the enormous jump in rice prices, up to 75% in two months, and wheat prices, up to 130% over the last year, and a world price increase of 10% in one day.

The results for humans are clear; millions are forced to cut back on what they eat and millions are starting to go hungry. In El Salvador, the poor are eating half as much food as they did a year ago. Already the World Bank has estimated that an extra 100 million people have been pushed into "extreme poverty". Even in the 'developed' countries, prices are jumping. In Britain, a survey of 24 basic food items found that their prices had increased at 15% in a year.

The impact of this crisis has shocked even the tops of institutions like the International Monetary Fund and the World Bank, mainly because they fear the consequences. The World Bank president Zoellick recently said that 33 countries face "social unrest" because of rising food prices. But "unrest" is a gross understatement; food shortages and inflation can provoke revolutions. However, it would be a mistake for working people to look to these institutions, or philanthropists, for a way out. Sure, they may organize some emergency supplies but it is their system, the market economy, which produced the crisis.

In such a context of global economy, hunger, deaths, farmers' suicides, food insecurity and recession the demand for affordable and accessible food is always at a trek. In such situations street food consumption becomes the most accepted way of living. But at the same time, it is important to note those conditions that affect the health of an individual.

³ Shekhawat, P.: “Amartya Sen’s Idea of Food Security.” An independent and apolitical international e-Journal for India, 18th June 2010.
<http://www.groundreportindia.com/2010/05/amartya-sens-idea-of-food-security.html>

A natural empirical question that arises is the need to study situations around such consumption. Hence, the issues that become important would be a) to understand the status of conditions of food, hygiene, nutrition and health that exist in the city b) the status in comparison with the national status on the perception, work, development of the same c) to understand the perception of street food vendors in Hyderabad on hygiene, nutrition and health d) consumers views, issues, concerns of these subjects which have an impact on their own wellbeing, health status as inhabitants, who have less choice between consuming outside and cooking at their own dwelling places.

These are the key issues in the context of sustainability of food in general and the sustainability of street food vendors in particular. The issue has to further reflect the safety and consumption standards of available food. When we concomitantly discuss these two issues, the third triangular point that appears is the vendor's right to a livelihood. Those vendors who amount to millions in the world and hundred thousands of men and women in our country, who have been living on streets by food vending, become vulnerable as their livelihood is threatened as it affects the women and children, nutrition, education and the basic issue of right to life.

The following key findings give us an idea about how one has to assess the levels of hygiene and health status of food that is available at railway stations, bus-stops, hospitals, hostel canteens, food served by NGOs like Naandi (in Hyderabad) to government school children and on streets.

“Provision of infrastructure is not consistent across low-income areas. Newer communities suffer from bureaucratic rules making it difficult for them to demand adequate basic services. Most households in the study areas had a water supply system, but the water was not always available. Latrines or toilets were available for adults, but children defecated in the open. Sewage systems were available, but they often overflowed into houses during the rainy season.

Economic growth means also changing food and production patterns. These changes and public regulations are affecting the livelihoods of street vendors and those who run the small neighborhood stores. How economic, social and political changes affect where the poor buy their food, and what they buy, is little studied, despite its implications for their food security and their nutritional status, as well as for the livelihoods of all those who participate in the food and agricultural system that feeds Hyderabad” (Smith et al. 2007).

As far as the current scenario about the sustainability of street food is concerned, it does not appear to be catastrophic. It is because the number of street vendors is increasing daily in proportion to the number of people entering Hyderabad as migrants, settlers, jobholders, job seekers, from all over India in search of better prospects. Hence, these vendors have to be accommodated with cheap housing and affordable living and food. The poor migrants and middle class people may choose to earn their living by selling street food as it is one of the easy, accessible and affordable businesses to begin with to earn a living. It does neither need a big establishment nor a big capital.

In such situations, the health safety of street food becomes an issue which global level studies have commented upon regarding the dangers of its consumption. Many studies prove the status of street food in the context of health and hygiene. Hardly any study addresses the options to improve food safety at other levels. We have to consider the above points when we raise the topic of food safety and hygiene of street food. It is obvious that they cannot be removed from the street. The global situation has no such option, nor any other accommodative plans to replace this industry. We can neither dismiss it nor avoid it. Moreover, urban habitants have been consuming this food over many years and do no blame street food alone. Many other factors decide the health condition of an individual. The immunity level of an individual depends on one's health condition. There are no cases of a mass hospitalization or deaths that have happened because of this food. This argument does not intend to support the concern about unhygienic conditions during the production of street food or the related health issues.

In this context I recollect an incident in the *Bholakpur* area in Hyderabad, Andhra Pradesh, where due to water contamination about 200 people fell ill. On May 6th 2009, after consuming drinking water supplied through public taps, six people including three children lost their lives before they could be rushed to a hospital. There were several other children, who were in a critical condition and suffered in various hospitals.⁴

The incident raised serious questions about the quality of water supplied to the nearly eight million people of the city and suburbs by the government-run Hyderabad Metro Water Supply and Sewerage Board (HMWS&SB). Acting on a complaint by two NGOs, the human rights commission directed the water board officials as well as the district medical and health officer

⁴ "Deaths by contaminated water expose Hyderabad's poor infrastructure." The Indian News, 18th June 2010. http://www.thaindian.com/newsportal/business/deaths-by-contaminated-water-expose-hyderabad-poor-infrastructure_100188948.html

to submit a report on the causes of the tragedy and the steps taken to provide succor to the victims.

It is in this context that we take up this study to explore those actions that offer possibilities to improve the safety of street food. These perceptions affect the target groups at the ground level. It is a challenging task especially within the context of the street food sector in Hyderabad. These questions should be raised within the context of the state, municipality, traffic control, sanitation, and development. Moreover, we strongly believe that the street food vendor alone is not responsible for the unhygienic food and conditions in the streets. This research includes activity and action oriented lessons of conducting a street food festival in February in Hyderabad and attempts to situate the issue of street food vendors in the mainstream development platforms and creates a role model of 'food bazaars (ethnic)' as given in the street vendors policy. It also attempts to create awareness among vendors on health and hygiene issues and raise awareness in the policy matters.

2 Background

As I sit within the confines of my flat this evening on June 21st 2010, reviewing the final details of the report, there are two events occurring simultaneously. The Bhopal gas judgment controversy is blaring across most electronic channels. Also, there are discussions at the national level on food safety standards. However, most people are not aware of issues concerning the politics of food which inconspicuously affect them. In an interview in *The Indian Express Finance*, Mr. Suvratn, the chairman of Food Safety and Standards Authority of India, discusses rolling out the uniform food standards from September 2010 that deals with new ingredients; formulating norms for food served on streets, school canteens and railway compartments; phasing out trans fats as per WHO guidelines and implementing guideline regulations on claims that can be made out of food productions.

The Food Safety and Standards Authority of India (FSSAI) has been established under the Food Safety and Standards Act, 2006 as a statutory body for laying down science-based standards for food items and regulating manufacturing, processing, distribution, sale and import of food so as to ensure safe and wholesome food for human consumption. The Food Safety and Standards Act, 2006 stated that the street food sector cannot be exempted from contaminated water. Stating that the municipality provides contaminated food water cannot be

excused. The act needs a critical study. There are many other points in the act that benefit citizens, but some are harmful, too. However there is one disturbing clause that certain information can be a secret and withheld from the public. This goes against the right to information act which was passed by the government of India. These standards set in the name of food safety are a matter of concern. A lot of scientific jargon is used and the act is insensitive to the challenges that street food vendors have to face.

The problem of street vendors started when the focus of the research shifted from the status analysis of vendors and development of their livelihood to food safety issues of these vendors. On the other side the Ministry of Health and Family Welfare educates the universities, students, and ministries.

In the preface of a widely known report on “Food safety” Director General of Health Services Ministry of Health and Family Welfare GOI (Government of India) the Secretary Mr. Deepak Gupta stated as follows:

“Every year millions of people around the world become sick as a result of consuming contaminated and unsafe food. In recent years, the occurrence of serious outbreaks of food borne diseases on practically every continent has demonstrated both their public health and social significance. Besides the human suffering, the consequences of food borne illness for a country like ours are particularly severe. The burden of disease strains health care systems and affects economic productivity in general, while uncontrolled contamination of food affects the development of sustainable food production systems.

Overwhelmed by the burden of communicable diseases, we in India as in other developing countries have generally ignored issues related to food safety. Traditionally, food was fully cooked and eaten hot at home. However, today, on account of urbanization, fast changing lifestyle and eating habits, more and more people are eating food outside their homes and the majority of food is being consumed on the streets from street food vendors. Further, the pollution in atmosphere, soil and water brings in its own share of contaminants. In this situation, remaining unaware of, or not giving attention to, basic issues of food safety can only be at our peril.”

Therefore, the Ministry of Health and Family Welfare has taken a number of steps according to this report as developing syllable, starting a website and courses in the universities. He continues that the

“complementary initiatives (are) to make everyone aware of the concept of food safety. One such initiative is food safety education. We felt that in order to promote incremental changes, food safety education should be the foremost priority. Thus, if we are to herald in food safety and hygiene practices effectively within our country, we need to first start educating the students pursuing various professional food/home science and catering courses. Subsequently, we need to take the food safety concept to schools, as children can be groomed better and can play a crucial role in spreading awareness about food safety. Accordingly, steps were taken by the Ministry of Health and Family Welfare in mid-2002 to review the existing syllabi of different universities, colleges and institutions dealing with food sciences and related fields so as to assess the adequacy of the courses in these institutions on food safety.”⁵

Surprisingly, the options to food safety chosen by the ministry have not included the street food vendors and women in the campaign. It clearly mentions that the cause of the problem is street food as modern working life does not give people time to cook. Everyone is busy and cannot cook food at home, therefore they buy food outside. But nowhere in the discussion is the education of health inspectors, urban health posts, school teachers, and those who sell and consume the food on streets mentioned. The fact that street food is prepared in poor conditions was discussed in the curricula workshop.

On the other side the Mega City Project launched in 2000 aims at making Hyderabad a mega city: climate-friendly and energy-efficient. The city must become a low-emission city by 2025. The other important component that needs to be regarded is the Master Plan of Greater Hyderabad (Andhra Pradesh), that was presented by the Town Planning Department which is talking about more flyovers, ring roads, bridges on the Musi River and *Nalas*. So within the project’s budget and spatial allotments it does not seem to have incorporated any space for food bazaars, weekly markets or the development of identification of government land, management of the land by some system where street vendors are trained, where the state protects the food safety and facilitation happens between citizens and street vendors with the help of the state departments.

The other issue is at the global level. Various institutions and agencies have engaged in a serious discussion about street food vendors since the past ten to fifteen years. It started with the many studies that revealed the issues of street and food vendors.

⁵ Ministry of Health and Family Welfare: “Food Safety is in your hands.” 2nd July 2010.
<http://foodsafetyindia.nic.in>

These studies discussed the importance of street food and its presence in the cities. But the shift from acknowledgement of the services provided by the street food vendors to the society has somehow changed its tone and everyone has started talking about the hygiene and food safety of street food. This shift does not reflect any concern for street vendors, livelihood or public health. The research institutes, students, activists, unions and civil society organizations must look at this shift very carefully. When the government food policy, WTO, WHO, and World Bank show some concern then we developing countries should really think about this “concern”. Then it will be our responsibility to give the real picture to these representatives of the public. These policy makers are people’s representatives who depend on the public institutions that relate with these global level leaderships. They influence the lives of common people. They can also present the failures of the past performances of implementations and new thinking.

Sometimes this looks like as if there is a hidden agenda behind such actions and research because instead of promoting the local culture, creating safety zones and safe methods, the focus is against the use of the very food that thousands and millions of people eat. Of course the conditions of the streets are not good: there is pollution, lots of dust, and dirty water. But the focus should be on the livelihood of thousands of street food vendors and their sustenance. Because this should be the priority, we cannot promote a packed chips packet which is served in a plastic cover and does not fill the stomach of a poor man who has to work very hard just for one meal. Instead of such advertisement, hoardings could call vendors up to avoid particular ingredients so that their food also can serve the real purpose of filling the stomachs with hygienic conditions. The municipal sanitary authorities can do this by insisting to have hoardings that educate the vendors and public in a balanced way.

A Food Safety and Standards Bill⁶ was adopted in 2005. It consolidates eight laws governing the food sector and establishes the Food Safety and Standards Authority (FSSA) to regulate the sector. FSSA will be aided by several scientific panels and by a central advisory committee to lay down standards for food safety. These standards will include specifications for ingredients, contaminants, pesticide residues, biological hazards and labels. The law will be enforced through State Commissioners of Food Safety and local level officials. Through the bill, everyone in the food sector is required to get a licence or a registration which is to be

⁶ Indian Parliamentary Research Service Legislative Summaries: “The Food Safety and Standards Bill, 2005 - Legislative Brief.” Commonwealth Legal Information Institute, 2nd July 2010. <http://www.commonlii.org/in/other/INPRSLs/tfsasb20051b419>

issued by local authorities. Also, every distributor should be able to assign any food article to its manufacturer, and every seller to its distributor. Anyone in the sector should be able to initiate recall procedures if he finds that the food sold had violated specified standards.

The organised as well as the unorganised food sectors are required to follow the same food law. The unorganised sector, such as street vendors, might have difficulty in adhering to the law, for example, with regard to specifications on ingredients, traceability and recall procedures. However, the Bill does not require any specific standards for potable water (which is usually provided by local authorities). It is the responsibility of the person preparing or manufacturing food to ensure that he uses water of adequate quality even when tap water does not meet the required safety standards. The Bill excludes plants prior to harvesting and animal feed from its purview. Thus, it does not control the entry of pesticides and antibiotics into the food at its source. The power to suspend the license of any food operator is given to a local level officer. This offers scope for harassment and corruption. In regards of financing, it appears that state governments will have to bear the cost of implementing the new law. However, the financial memorandum does not estimate these costs.

According to P. I. Suvrathan, chairman⁷ of Food Safety and Standards Authority of India, the objective to amend food laws are to set up a uniform standard. Kakoly stated in her article:

“While the act was passed in 2006, the relevant authority was set up in 2008. The responsibility to implement the act should rest with states. Every food inspector/food safety officer will act as a watchdog and observe if standards are maintained. FSSAI will not get into the day-to-day procedures. Once regulations are laid, the food commissioner will have the authority to book the wrong.

Claims regulation is about what all the industry can claim for a particular product. Every claim should be backed by evidence, drawing on that FSSAI is making general guidelines for the industry to follow. There will be a template for claims – an established relationship between an ingredient and its benefit. Any false claim would lead to penalty. For other ingredients, safety standards should be maintained and contaminants are not to be used.

Discrepancies in safety standards can be of many types. Wrong claims are one of them. Quality, ingredients and type of packaging are also included in safety standards and any violation would

⁷ Chatterjee, K.: “Higher and uniform food standards are a challenge.” Yahoo India Finance, 2th July 2010. <http://in.biz.yahoo.com/100620/50/bavtdq.html>

be offensive. As per the new law, a food operator is expected to maintain food standards even in the absence of a safety officer. Until now the food safety officer checked the quality of food, but in the new law the responsibility of maintaining the standards lies with the manufacturer.

A draft for licensing regulations has been formulated recently. We are integrating various licenses into the FSSAI license. While the Centre would award licenses to big and high-risk manufacturers, states, municipalities and *Panchayats* would award licenses to the smaller ones. However, smaller operators like street vendors and *dhabas* would not need licenses. These need to be registered and follow some simple hygiene and cleanliness rules. Municipalities and *Panchayats* are expected to check the standards maintained by them.”

The FSSAI is identifying the type of food served in school canteens and trying to develop guidelines. It tells schools what they should and should not serve. It communicates with other ministries on the nourishing food on their priority list and restrictions on carbohydrates and junk food.

The FSSAI also sets standards for railway food and outdoor caterers. It will set standards for trans-fats. There is a WHO regulation to phase out trans-fats. While many countries have complied, India has not been able to do so. FSSAI wants to cut the level of trans-fats of *vanaspati* cooking oil to 10% immediately and to 5% over three years. New products like energy drinks have no standards yet. The FSSAI has to set a limit on how much caffeine can be added to them.

One of the main sources of contamination is agricultural practices. There is a need to implement good agricultural practices which will lay down the quantity of pesticides that can be used. This will bring down pesticide residue. There is also a need to keep tab on the standards of crops coming to *mandis* and to put pressure on big retailers to adhere to defined levels of pesticide residue, who will in turn talk to the farmers.

Food safety is part of the health setup now. The health departments of states are so busy with hospitals and diseases that food safety gets lower priority. Food safety is a very small component in terms of resources, personnel and skills. Each state should set up a department for food safety with a full-time commissioner familiar with the laws.

In the context of the global and national level studies, the contaminations and problems of street food were focused on. Somehow these studies did not give much importance of

discussing and critical reviewing of the reasons behind the increasing number of populations in the cities and the livelihood options that are emerging in the cities.

To increase the food safety or searching for options to create a mega city that is sustainable and peaceful, we have to work on all those issues that cause the problem. It has to systematically address through cross-cutting the related issues. The options have to work out from all levels.

In this context, before the research on food issues through the Megacity Project by the Federal Ministry of Germany had begun, very few studies on food, nutrition and hygiene issues in Hyderabad were conducted. NIN has attempted to address issues of street food safety only to some extent. But studies on various options that can be suggested to improve the food safety of street food are absent. We have attempted to focus on the perceptions of food safety of vendors which is important for the implementation of any act or policy.

3 Research Methodology

3.1 Objective of the study

The concept of this study is to assess various “options to improve food safety in the street food sector of Hyderabad”. This project aims to assess the street food situation in Hyderabad, to identify measures to reduce health risks for consumers and to improve the street food sector in a holistic and sustainable manner.

A thorough understanding of the hygiene, nutrition and health considerations in the process of street vending is a key subject of this study. It also involves demographic aspects of the vendors. These demographic profiles include the vendors’ and customers’ personal traits like age group, education standard and family criteria. Also the number of dependents, the residential as well as the migration status are considered in their profiling.

The key focus is maintained through the practices of their business with deep study towards the process of making, vending patterns, sources of obtaining the ingredients as well as service structures. Hygiene is measured through interviewing the vendors and the customers visiting the place as well as keen observation of the premises and procedures.

3.2 Place of the study

The research work was carried out in the emerging mega city of Greater Hyderabad. Particular emphasis was laid on the core city along with Secunderabad and on some of the key urban zones like *Dilsukhnagar, Ameerpet, Vidyanagar, Tarnaka, Moula-ali, Mettuguda, Jubilee Hills, S. R. Nagar, L. B. Nagar, Shalibanda, Bahadurpura, Raniganj*, which represent most of the busy locations in the sense of mobile and semi-mobile petty trading and traffic. Vendors from these locations with different vending items were the target group for the interviews. These criteria were carefully identified to find maximum variants of food vending population in consideration of age, religion, social status, vending items along with their style of vending. The locations were selected carefully so that they represent the entire vending community and the city.

This study examined four groups of street food: (1) food prepared in small or cottage-scale factories and brought to the vending location; (2) food prepared at vendor's home and brought to selling point; (3) food prepared at the selling location itself; and (4) all kinds of beverages prepared and sold at the stall.

3.3 Methodology

This study focuses on demographic as well as on health, hygiene and nutritional aspects of vending using in-depth study. The applied methodology included both quantitative as well as qualitative tools for obtaining primary data. Secondary data from different sources like books, journals and previous study reports focusing on street vending by different organizations or persons (mentioned in the bibliography) were gathered, evaluated, assessed and applied when required. Various web resources were also taken into consideration to obtain secondary data.

This study involves quantitative and qualitative methods. As mentioned above, for obtaining the primary data both these techniques were implemented in the survey. Quantitative methods were deployed to depict a brief idea of the vendor, the customer and the business. However, the key is the qualitative survey as it focuses on the major domain of the objective - understanding the hygiene, nutrition and health imperatives in the street vending process and understanding the implications in attaining best results.

Quantitative Methods	Qualitative Methods
<ul style="list-style-type: none"> • Demographic profiles of vendors and customers are best studied through this analysis. • This analysis is important to identify the facts and figures about the varying profiles of vendors and customers. • This analysis provides insight in assessing social criteria of the vending population and greater inputs towards suggesting improvement plans. • Business analysis including the types of ingredients used in the processes, customer retention capabilities as well as the financial gains from the business is understood. 	<ul style="list-style-type: none"> • Participatory observation in the process of making the food items. • In-depth interviews with vendors and customers. • Also this analysis is important to assess the understanding of the vendors and customers towards nutritional aspects as well as health considerations regarding street vending. • Qualitative techniques enable to assess the respondent’s mind-set through thorough investigation i.e. the respondent - vendor as well as the customer - to free himself and express truthfully. • This analysis also explicates the consciousness of the vendor and the customer about health factors and nutrition along with hygiene.

Figure 3-1: Quantitative and qualitative methods

3.4 Questionnaire

The vendor questionnaire consists of two sections. Section I mainly focused on the interviewee’s demographic profile. This section contained the name, age, education, residential status and family information. The second section concentrated on the vendor’s business. Information regarding raw materials, their means of procurement, process and ways of item preparation, procedure, involvement of family and external labor are considered.

Later in this section, hygiene, nutrition and health aspects are included to assess the vendors’ knowledge. These questions are open-ended and left for interviewers probing to get the maximum information about the vendor’s preference towards quality of food preparation and service. Interviewers were prepared to assess the hygiene not only through thorough questioning but also from their observation of the vending location. The questionnaire emphasizes critical issues like water sources, oil preferences and cooking means.

A separate questionnaire is developed for customer assessment which is also similar in structure. While section one focuses on the demographics of the interviewed, section II revolves around the customer's tastes and preferences. These questions extract as much information as possible through probing and gather key information regarding the quality of food, hygiene, nutrition and health implications in a customer's perspective. This assessment also brings out the preferences of the customers towards enjoying a food items, particularly street food.

A sample of 50 vendors and 30 customers is taken from across the identified urban zones for conducting interviews. This sample size is selected in a way to include as many demographic variables as possible in addition to the business perspective. Economic, cultural, regional as well as social strata and location constraints are taken into consideration.

3.5 Analysis

The filled-in questionnaires are tabulated using MS-Excel and analyzed through graphical representations. This quantitative information along with the responses gathered is elaborately discussed through the use of qualitative tools like in-depth interviews and group discussions. The inferences generated by this analysis have the key share in portraying the recommendations from this study.

4 Empirical Results

4.1 Vendor profiles

4.1.1 Age group

The age group of vendors is an important demographic indicator. The received data are then analyzed in the form of graphical representation. Of the total interviewed vendors, 25% are above 40 years of age, while 31% are between 30-40 years. Moreover, 16% are younger than 20 years, while 28% are of ages between 21 and 30 years.

This indicates that most of the vendors are married and have a family depending entirely on them. Also, in most cases, we observe that their family members support their business activities in some form or another. Vendors below 20 years are either the second generation of an existing vending family or new entrepreneurs with some work experience from former employment.

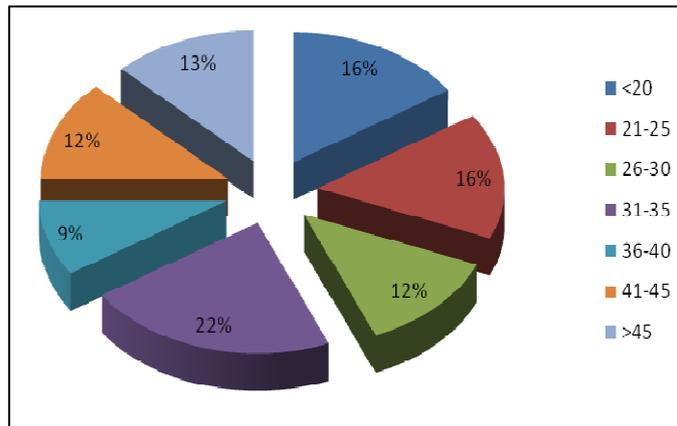


Figure 4-1: Age group analysis of vendors (n=50)

4.1.2 Family status

The family forms the basic component in the socio-cultural landscape of Indian life. Whatever an Indian does has a direct or indirect influence on the family. Previously, a joint family system was prevalent within Indian households. But gradually, changes in the social structure, educational influences and the search for a better livelihood collapsed this structure. Now we can observe nuclear families with 3-5 members living under a single roof.

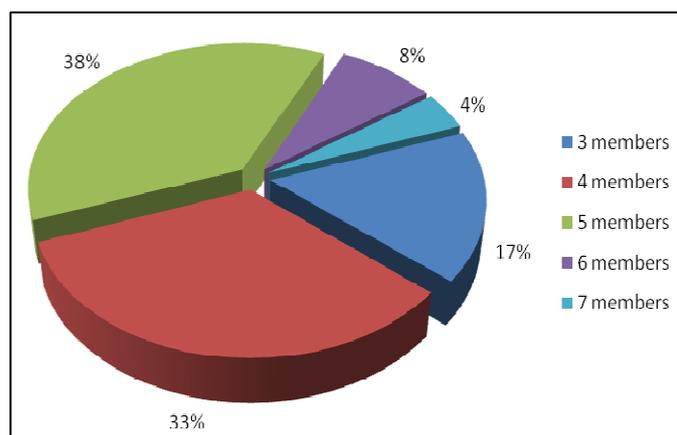


Figure 4-2: Family size of vendors

This survey reflects this finding. 50% of the interviewed vendors have 3 to 4 members in their family and 38% have 5 members. Only 12% have more than 5 members. Most of these families consist of a husband, a wife and their children who either study or work with the parents. Very few of them live with their grandparents. A family consists of more than 5 or 6 members only if the married children live with their parents and all depend on the same business.

Often the vending point is the sole source of income for the whole family irrespective of the number of family members. Almost all family members contribute in some manner to the daily work related to the business.

4.1.3 *Social status*

In Indian society, caste plays a crucial role in situations, concerning decisions on livelihood. But this trend is diminishing in urban areas and has a considerably low impact in Hyderabad.

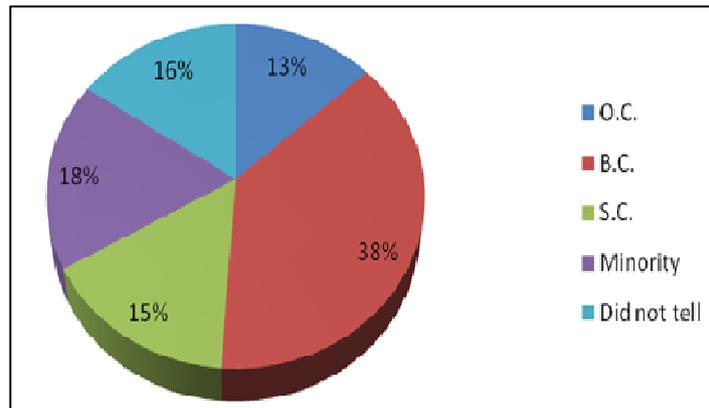


Figure 4-3: Social status of vendors

The analysis revealed that 38% of the vendors belong to backward communities and 15% belong to scheduled castes. As Hyderabad has a significantly higher Muslim population than other Indian large cities, 18% of the vendors are concentrated mainly in specific Muslim localities such as the old city, *Charminar*, *Afzalgunj*, etc. However, the upper caste people constitute 13% of the total vendors. Yet, 16% of the respondents did not reveal their caste.

This representation indicates an increasing number of vendor populations from backward communities. Most of these vendors dropped out of school before completing their secondary education. The number reflects the need to educate backward communities and stresses on the backward community welfare in the state of Andhra Pradesh.

4.1.4 *Educational background*

No one can deny the importance of education. But lack of facilities or the necessity to earn a livelihood at an early age prompt many youngsters from the poor and lower middle income groups to take up work instead of education. Most of these respondents dropped out from education after secondary school and started earning their livelihood. However, in some cases, respondents also failed their final exams and chose to work immediately.

Around 16% of the respondents are illiterate. They can speak and understand the vernacular language but cannot read or write. Around 20% dropped out while they were in primary school and more than 40% of the vendors studied at a high school.

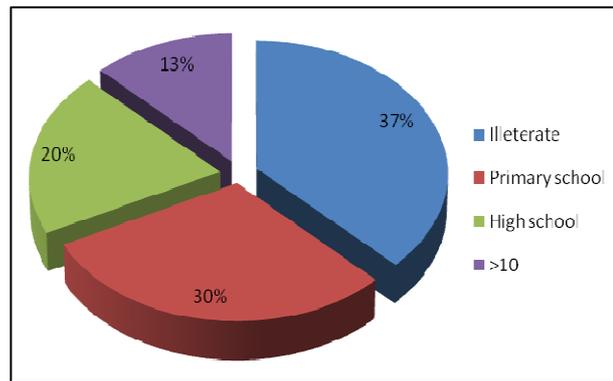


Figure 4-4: Educational profile of vendors

Though they are not formally educated, they acquire the strategies of survival from their occupational experiences. They educate themselves to meet with the needs, demands and desires of the customers. However, the lack of education is a drawback in catching up the momentum of social changes and they are delayed a lifetime in catching up to the tunes and preferences of the younger generation. They survive in the business but their growth is very limited as they fear change. As most of the business houses aggressively reach their customers through astute marketing strategies, these street vendors depend entirely on their hard work, fate and daily situations.

There is an urgent need to support food vendors with innovative and viable ways to market themselves keeping several parameters such as quality, hygiene, branding techniques, customer flow and customer retention.

4.1.5 Place of origin

Hyderabad, the capital city of Andhra Pradesh, embraces people from across the state in search of an occupation. These people constitute a wide spectrum of class, qualification, gender, caste and political affiliations. In addition, Indians from other states come here in search of a livelihood.

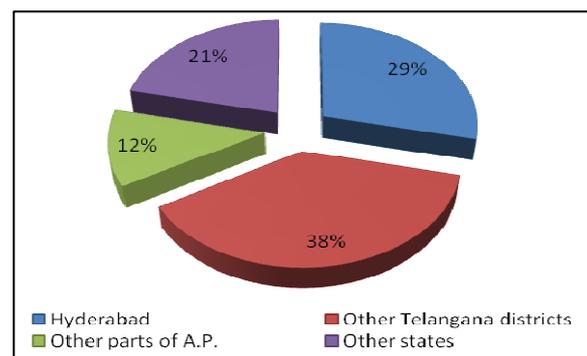


Figure 4-5: Place of origin of vendors

The present survey reveals that 48% of vendors come from Telangana districts. These vendors, in search of livelihood, came from *Mahaboobnagar, Warangal, Karimnagar,*

Medak, Adilabad, and Nalgonda, to name a few (for convenience, Greater Hyderabad is taken as one and remaining Telangana districts are treated as Telangana districts). Only 16% of the total vendor population originates from Hyderabad. 23% of the vendors are from other states which include both southern and northern states. The remaining 13% are constituted of vendors from other parts of Andhra Pradesh (other than Telangana and Hyderabad). This indicates that Hyderabad accommodates various cultures, which offer wide varieties of food items ranging from traditional, north Indian or south Indian food items to Chinese cuisines.

4.2 Vending profiles

4.2.1 Categorization of vending items

Items of street food vending were briefly grouped into few categories (as represented in Fig. 6). Among the vendors interviewed, those preparing South Indian dishes (*tiffins like idly, wada, dosa etc. and snack items as bajji, pakoda, punugulu etc.*) form nearly half (46%) of the total. Vendors preparing *chat* (snack) items constitute 26%. Another 16% of the food vendors sell either fruits or beverages such as fruit juices, *lassi* or lemon juice. Non-vegetarian street food items are noticeably less and account for only 6% of the total vendors.

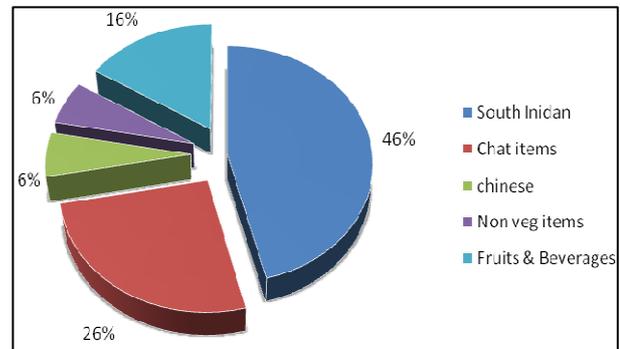


Figure 4-6: Categories of vending items

4.2.2 Place of preparation

The food items for street vending are either prepared at home or at the vending location itself. The vendors' responses shown in the graph indicate that almost 10% of total items sold are completely prepared at home and are sold on the street. However, 38% of the vendors stated that the food is partially prepared at home. Snack items like *bajji* varieties, *pakoda* and *jalebi* fall under another

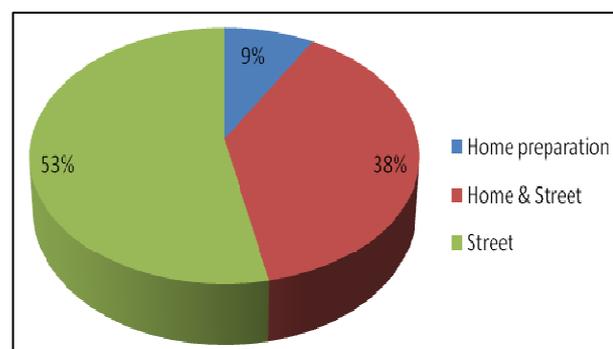


Figure 4-7: Place of item preparation

category, i.e., those food items which are prepared exclusively at the vending location itself. These represent almost 53% of food items.

4.2.3 Nature of learning of street food preparation and vending techniques

30% of the vendors responded that they learnt through observation and 29% declared that they learnt on their own. 16% of the vendors were taught by their family and 18% gained experience while working with other vendors. 7% of the respondents obtained their knowledge through outside sources.

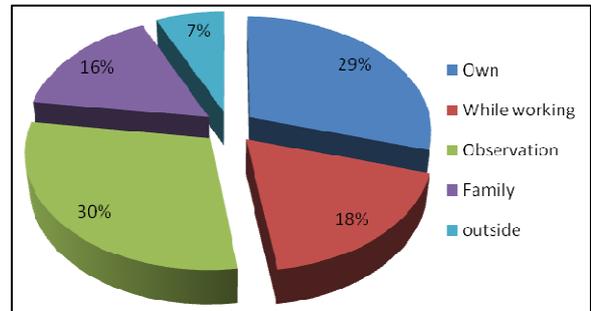


Figure 4-8: Ways of learning vending expertise

4.2.4 Mode of serving food items

50% of the vendors use steel plates that are reused after cleaning, while 39% of the vendors use disposable plates and bowls. Those vendors who serve snacks in the evening tend to use disposable plates. The other 11% use either of them depending on customer preference.

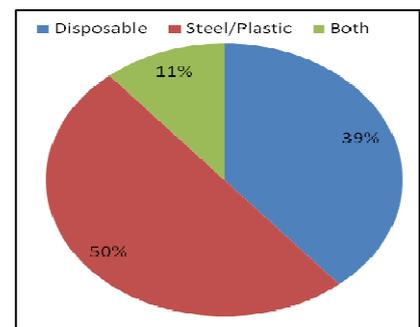


Figure 4-9: Mode of serving vending items

4.2.5 Water serving

Almost 60% of the vendors provide steel glasses for drinking water. The remaining vendors use plastic glasses. This indicates that vendors use reusable glasses only for serving water. Hardly any of the vendors responded in favor of supplying water in disposable glasses as it increases their expenses. The vendors also expressed that customers prefer to use a cleaned utensil and most never ask for a disposable one.

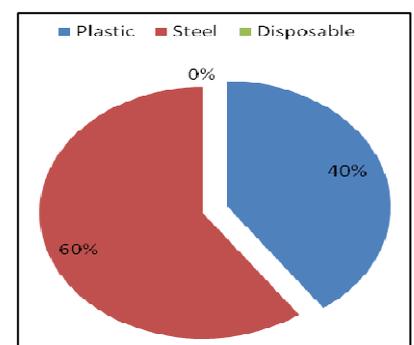


Figure 4-10: Modes of water supply at vending point

4.2.6 Unique Selling Proposition (USP)

The USP reflects the main criteria with which the vendor attracts his/her customers. Most of the vendors revealed two or more criteria when they articulated their opinions as represented in Fig. 4-11. More than half of the respondents felt that quality of food items is their USP. Nearly 31% of the vendors responded in favor of their food items' taste.

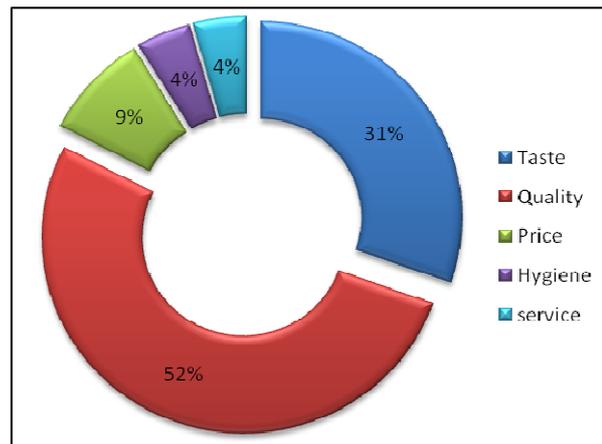


Figure 4-11: USP of vendors

Price factor constituted nearly 9% of the responses as a vendor's USP. Only 4% of the vendors mentioned hygienic aspects to attract the customers.

The vendors also clarified that one criterion alone is not sufficient to attract a customer. As street food costs much less than food in restaurants, taste, quality and hygiene are matters of concern for customers. However, the vendors stated that their customers compromise hygiene and service in favor of taste and the quality of food items served.

4.2.7 Sources of water

One of the critical issues of Hyderabad's street food vending is water. Major water sources encompass only the Municipal Corporation supplied water and the bore well (hard) water. The cleanliness of water is a matter of concern as a number of diseases are either water-borne or caused due to contaminated water. Street vendors agree on this and everyone responded they would provide clean water. Most vendors fetch water from home as water sources are scarce at the vending location. The vendors offer municipal water (63% of interviewed vendors bring it from home) for drinking and use hard water for cleaning utensils and plates when necessary. Most of the hard water is fetched from the source near the stall (13%) as against bringing

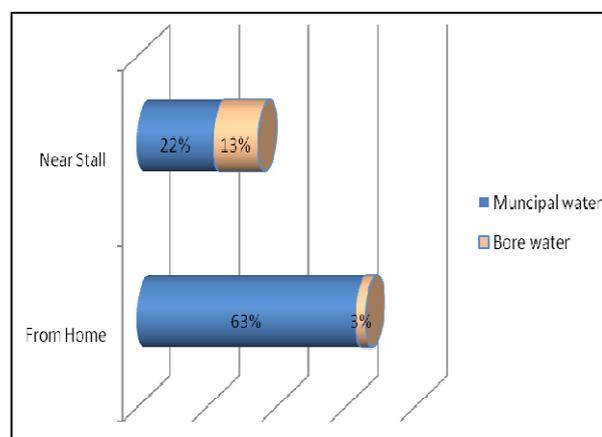


Figure 4-12: Available sources of water for vendors

Most vendors fetch water from home as water sources are scarce at the vending location. The vendors offer municipal water (63% of interviewed vendors bring it from home) for drinking and use hard water for cleaning utensils and plates when necessary. Most of the hard water is fetched from the source near the stall (13%) as against bringing

from home (3%). Only 3% of the vendors have a municipal water source near their vending point.

It is observed that most of the vendors serve water without any further treatment like filtering or boiling. They simply pour the water in a steel drum with a lid and keep some steel or plastic glasses available. Only few use a cloth to filter and cover the drum with a lid. Most vendors provide municipal water for drinking as it is the best source available. They also expressed their inability to provide further treatments as it is economically or practically not viable.

4.2.8 Oil usage

Oil is the key ingredient in most of the food items prepared on streets. The usage of low quality oil causes health problems. The government's decision to ban the sale of lose oil has controlled these ill effects to some extent. But in street vending the re-usage of the oil regularly affects the health

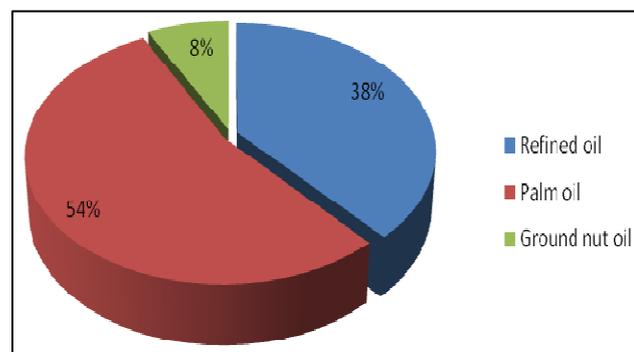


Figure 4-13: Kinds of oil used by vendors

of customers. Most vendors divulged that they use branded refined oil (54%). Many of them prefer palm oil (38%) and very few groundnut oil (8%). Most vendors use the oil at least twice before they change it. However, observation shows that the oil is used more than twice, and often fresh oil is added to the oil at place in the pan. Customer's awareness and scrutiny has increased with respect to oil usage and to an extent keeps the usage of oil in check.

4.2.9 Hygiene

Most health problems are caused due to poor hygiene. Most street vending is bereft of valid licenses and permissions, adequate water supply, proper sanitation or waste management. Also these vendors have little awareness regarding standards of cooking, cleanness or service. They maintain some basic procedures like washing hands while working, cleaning the place with a cloth, etc. Yet, the problem lies there itself. They use the same cloth to clean the

vending place as well as the cooking vessel. They dry their hands with the same cloth resulting in a clean look but bad hygiene.

Most often the cleaning of used plates/bowls is not done well in two separate water receptacles. Observations indicate that the water in these tubs is changed twice or thrice per day and is often dirty. Most vendors do not use soap for washing. This is unhygienic. When asked about this, vendors expressed the lack of sufficient water supply for cleaning.

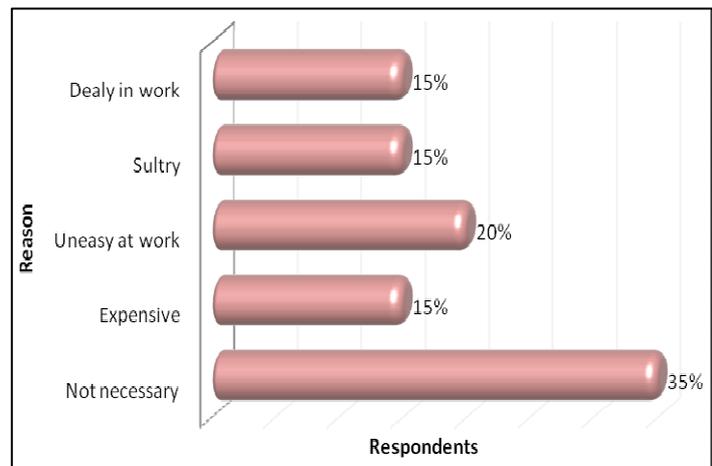


Figure 4-14: Opinions towards gloves/aprons

Most vendors avoid using aprons, gloves or hair caps which can prevent contamination of food items through sweat or hairs. Upon enquiry, they expressed different opinions for doing so. 35% of the interviewed vendors stated that it is irrelevant as none of their customers demand its use while working. Some others (20%) felt that it will not be easy to work wearing such *paraphernalia*. 15% of the interviewed expressed the lack of economic feasibility, while another 15% mentioned the delay in work, yet another 15% stated the sultry weather due to high temperatures as an excuse.

However, it is clear that no official authority keeps a check on the standards of hygiene at these locations. Occasionally, municipal/traffic/city planning officials visit them but they demand bribes and let things pass. None of the authorities care to improve the standards through training or awareness programs. As most of the vendors are less educated and poor, they do not know how to improve the quality of their business.

4.2.10 Nutrition & health

As street food items are priced cheaply, the quality of ingredients should be given attention. Most of the ingredients are bought from nearby *kirana* shops or local markets. Vendors expressed that they use good quality ingredients for their preparations. But the availability of cheap varieties in every food item – be it rice, cereals, pulses and even vegetable – prompt

vendors to go for reasonable quality with low pricing. Consequently, this degrades the nutritional value of the food. Vendors using perishable items like fruits and vegetables in their preparations mix mildly damaged items thus affecting the taste. Fruits or vegetables with minor cuts or holes carry several disease-causing agents that may affect customers' health.

The vendors usually estimate the business for the day and prepare food accordingly. They sell until the items are depleted. Most explained that the unsold, cooked food items of the day are distributed amongst family and neighbors and not being sold the next day. However, if some of the prepared food in the morning session remains, it will be sold in the evening.

4.3 Customer profiles

The assessment of customers is vital to understand any business. The same criterion is applicable to street vending. In this respect we tried to evaluate customers' demographic profiles as well as their tastes and preferences in street food. For this purpose we interviewed 30 customers from different strata.

4.3.1 Age

Around 30% of the customers interviewed are in the age group of 31-35 years. 21% of the interviewed consumers are older than 40 years. 18% comprised those between 21-25 years and 14% between 36-40 years. Less than 20 year olds comprised around 7% of the interviewed. These percentages clearly indicate that though a customer may vary with age, but also with their preferences.

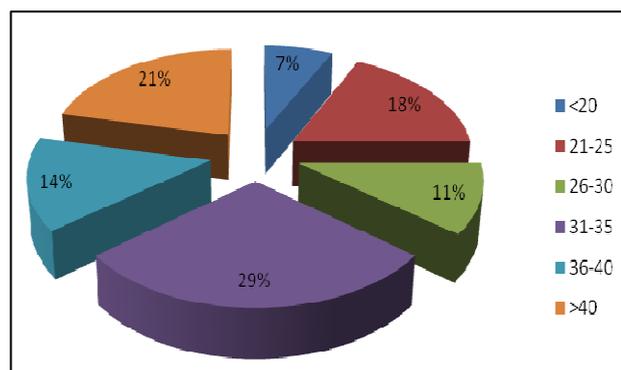


Figure 4-15: Customer age group analysis

4.3.2 Education standards of customers

The education level of a customer can have an impact on the decision to buy certain types of street food. Awareness through education about nutrition and hygiene dissuade customers from buying certain products. However, more than 38% of the interviewed customers are educated, with either a degree or more. Only 15% of them never attended school. Also, 35% of these customers had schooling and 12% completed higher secondary school. This reveals that acceptance of street food among the educated is high and the quality and hygiene of these locations is acceptable to most of them.

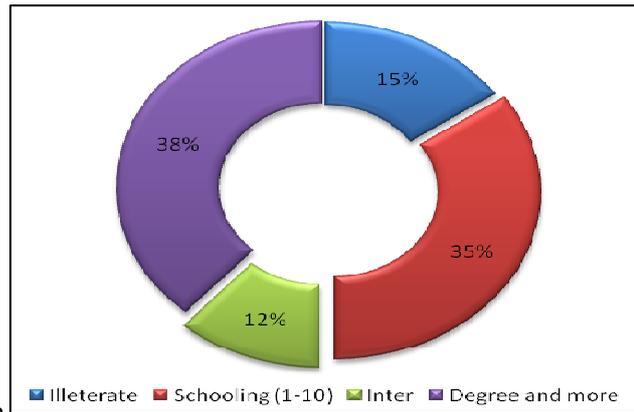


Figure 4-16: Education criterion of interviewed customers

Moreover, it was clearly observed that most of the interviewed customers prefer to have vegetarian food items at street vending points. The most preferred items are tiffins in the morning such as *idly*, *wada*, *puri*, *dosa* and snack items like *bajji*, *punugu* or *panipuri* in the evening. Most of the customers testified that they examine the quality, taste and hygienic atmosphere at the stall before buying.

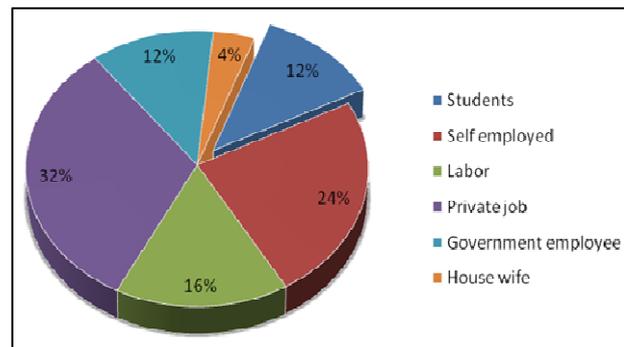


Figure 4-17: Social domains of the interviewed customers

The interviewed customers belong to a variety of social domains. Among the interviewed customers, 32% are private employees working in different fields such as shops, factories and private companies. 24% are self-employed and 16% of the respondents are daily workers. Government employees and students constitute 12% each of the total customers.

4.4 Consumption pattern

4.4.1 Preferences in choosing street food

The key factor determining the choice of a particular street food item varies with each customer. 38% of the customers choose an item depending on the convenience of having the food at the right time, while 24% make a choice based on the taste or quality of food. In addition, 14% of the respondents favored the low price in decision making, while 24% stated that they considered all factors.

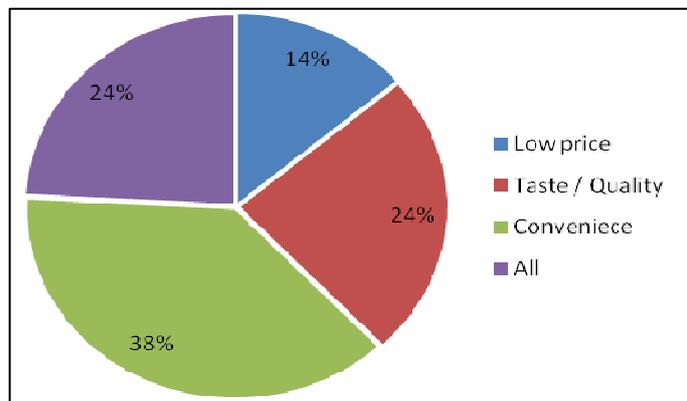


Figure 4-18: Reasons for choosing street food

The availability of food at a particular neighborhood location is a success factor. Most of the customers expressed that they get tempted to have a quick bite of street food when they travel.

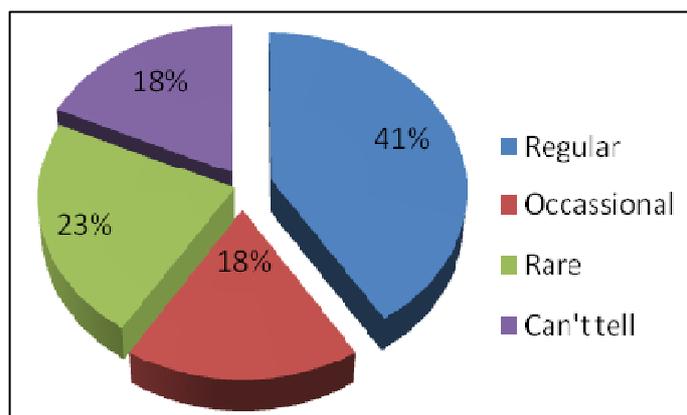
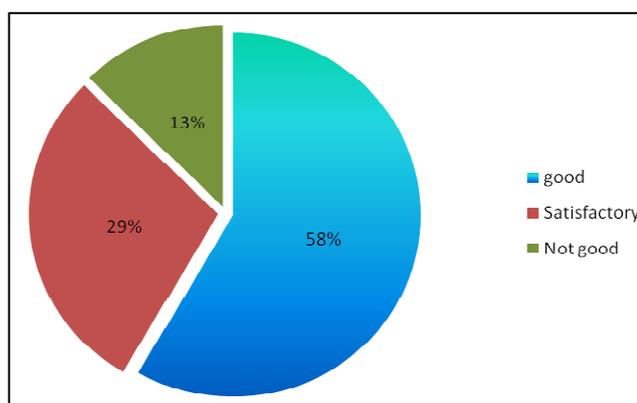


Figure 4-19: Frequency of consumption

This especially happens in the case of evening snack items, as people want some quick relief from the day's work before going home. In some instances customers get the items parceled and take them home for other family members. The frequency of consumption of the interviewed customers is depicted in the graph. About 40% of the customers consume street food on a regular basis, whereas 18% eat it occasionally. 23% of the customers told that they rarely prefer street food items and 18% of the customers didn't respond about the frequency of their consumption.

4.4.2 Hygiene at the stall

More than 50% of the interviewed customers expressed that the hygiene at the vending location is good and 29% of them expressed satisfaction with the hygienic conditions. However, 13% of them responded unfavorably towards the hygienic conditions.



Though customers stated satisfaction about the cleanliness of the vending location, they

Figure 4-20: Hygiene at the vending location

expressed concern about the water, ingredients used for food preparation and the style of cooking for items prepared beforehand. To this extent customers felt that some improvements should be considered by the vendors towards improving the hygiene of food items. Almost 60% of the interviewed specified the use of quality ingredients in food preparation. 10% of the interviewed customers felt the need to train vendors to improve the quality standards. 20% mentioned the requirement to improve cleanliness and to maintain proper hygienic conditions at every stage from the preparation of the food item up to its consumption. 10% of the respondents expressed that packing should be considered.

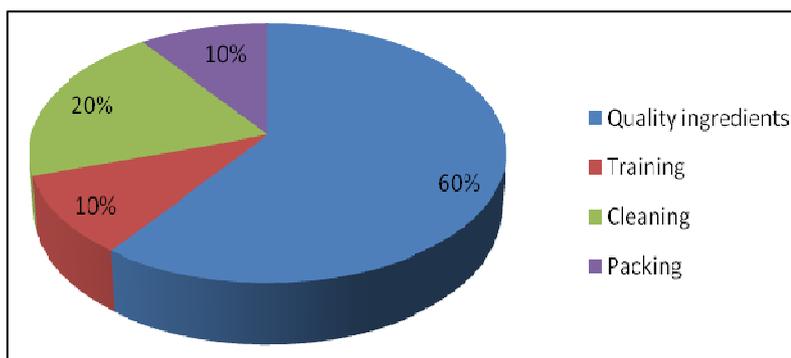


Figure 4-21: Suggestions for improvement

They indicated that it is needed to use clean packing material for making food parcels.

5 Health Considerations of Street Food Vending

The occurrence of street food is most visible in the urban areas of the country. The growing demands of population through migration, rising number of working women and small families, induce people, especially of the lower income groups, to rely on cost effective street food over customary restaurants. Having the advantage of cooperation within their families

when it comes to procuring ingredients, preparing, cooking and selling food, mobile petty vendors can reduce their costs considerably. With less or no rents, the street food vendors are capable of serving customers at a relatively low price, even lower than the costs of domestic preparation. These aspects accelerated the mushrooming up of street foods across the urban zones. Street food caters to the particular tastes of the consumer, with low consideration towards hygiene, health or nutritional aspects.

An extensive array of factors influences the health and nutritional value of food. However, there is a scarce knowledge of possible contaminations and their effects in India. Even the responsive departments of various state governments and the central government do not have proper knowledge of food-borne diseases.

There are ample varieties of potentially lethal food-borne disease organisms and materials which pose problems with respect to food safety. These include bacteria and bacterial toxins, zootomic parasites, fungi and fungal toxins, aquatic bio-toxins, plant toxins, pesticide residues, heavy metals, veterinary drug residues, food adulterants, certain food additives, radionuclide nitrates, nitrites and nitrosamines. Among these, microbiological contaminants play a major role in the Indian context.

The vital micro-organisms causing food-borne diseases include *staphylococcus aureus*, *bacillus cereus*, *salmonella*, *escherichia coli*, *vibrio parahaemolyticus* and *clostridium perfringens*. Acute bacterial food poisoning due to contamination of food is quite common. In reports, these food-borne diseases are generally referred to as 'food poisoning' and characterized by gastrointestinal disturbances, abdominal pain, vomiting and diarrhea. Most of these cases go unreported and only those involving large numbers of people are exposed in the media. Scientific explorations are carried out in only few selected occasions. Food-borne diseases are not classified separately in the health statistics of India. Occurrences of food-borne diseases are recorded discretely only when the patients are hospitalized in selected government hospitals. For instance, as per the official statistics, Hyderabad recorded an average of just 28 cases of food-borne diseases per 100,000 people occurring every year, clearly a gross underestimate. Most cases are unreported and unrecorded.

Food handlers are a major contributing factor in the causation of food-borne diseases. Diseases caused by fungal contamination of foods, such as *aflatoxic hepatitis*, *enteroergotism*, *trichothecene* and *mycotoxicoses*, as well as diseases caused by *phycotoxins* have been reported in India.

Besides microbiological contamination, chemical contaminants are another major contributor to food-borne diseases affecting the quality of food. Chemical contaminants may enter the food chain as naturally occurring toxicants or due to a deliberate use of certain chemicals. Disease outbreaks in human, such as *lathyrism*, epidemic dropsy, or *venoocclusive* disease due to food-borne toxicants derived from higher plants have been described in India. Among the chemical contaminants, pesticide residues are the most important. Several outbreaks of diseases due to pesticides have been reported in India. Heavy metal contamination of food also poses a problem. A study conducted in Hyderabad indicates the use of non-permitted coal tar food colors in sweet meats and of *lathyrus sativus*, a harmful legume banned under the Prevention of Food Adulteration Act, in certain snack foods.

5.1 Observations

Apart from quality and taste of the food sold by street vendors, there is a need to consider the hygiene, nutrition and health aspects. As these vendors sell their items on the street, the possibility of food contamination due to several factors is high. These factors include air pollution, water sources and the substandard quality ingredients used by these vendors to cut down their costs of production. The city's atmosphere is polluted by different harmful emissions released by vehicles, industries etc. Dust, carbon black and other unhygienic deposits directly affect the food items sold at the vending points. Most of the vendors use glass-covered cards, but some will not take protective precautions like placing lids or protective covering over their preparations. So the food is directly exposed to the polluted air and the particles are gradually consumed by the customers through the food they ingest.

A vital aspect is the use of water at these vending points. Most of the vendors prefer to use water supplied by the municipality. But this alone is not sufficient as the city has witnessed contamination of municipal water due to different reasons. Even the water supplied by the city cooperation contains harmful substances which can directly affect the health of consumers. Almost all the vendors we observed in our research have not taken any further steps to filter the water by any means. Only few of them covered the steel water tanks for drinking water with a cloth to keep out dust particles or placed the lid over them to avoid any additional intake of dust, leaves or else through air. Another very important factor is the cleaning of utensils and used plates. Most of the vendors do not use soap water to clean the used plates as

water is a scarce resource in the city, especially at these vending points. This is clearly a cause of concern as simple washing cannot kill germs.

Another factor directly impacting the health of a customer is the use of substandard oil and other ingredients in the preparation of food items. Most of the vendors mentioned that they use quality oil (refined/palm/groundnut oil) for their preparations. But they avoided answering the question of reusing the same oil more than twice. As per the standards, oil should not be reused due to the negative effects on health. But amongst street vendors or even in hotels the usage of oil is not limited to merely twice. They use the same oil repeatedly and if necessary add some more, but keeping the same oil in the pan. Even the taste of food deteriorates with used oil. Oily foods like *bajji*, *pakoda* or *puri* get affected by this. Besides oil, the vegetables used for preparations are not always suitable for healthy and nutritious cooking. Vendors mostly use cut or partly rough vegetables that are carriers of diseases. This might keep the item's taste alive but the quality and hygiene low. Though it may not always be the case, vendors often find it expensive to discard partially damaged ingredients.

Yet another important factor is the personal and the hygiene of the location. It is observed that every vendor tries to project himself and his location to be clean. To do this she/he regular cleans of her/his hands, the stove and the cart with the same cloth which looks dirty by all means and is a greater carrier for unwanted germs. We also find most of these vending locations at the road side and at street corners. The surroundings are not clean as all steps, from preparation to cleaning dishes, are done at one small place. Customers need to adjust themselves, too. They sometimes suffer from discomfort and suffocation.

Money is another carrier for bacteria at these street vending points. The banknotes are transferred from one person to another and likewise they carry so many germs. As most of the vendors use the same hand for cooking, serving and exchanging money with customers, they transfer some of these germs to the food items prepared or served. This in turn might affect customer's health. As most of the vendors do not use aprons or gloves while working, these kinds of contamination occur.

5.2 Proposed remedies

To avoid endangering customers' and vendors' health, awareness amongst vendors should be generated about the importance of hygiene. The use of aprons, gloves and hair caps which

would reduce contamination should be encouraged. Additionally the use of oil should be kept in check and customers should ascertain the quality of preparation. In recent times, most of the vendors get educated through different campaigns and focus on the cleanness of food items. However, to some extent, they compromise with the quality and hygiene as most of the vendors do not change their handling of hygiene due to illiteracy, financial difficulties or due to a lack of proper understanding.

The Indian government has taken the initiative to train food vendors with a pilot project in Kolkata run by the All India Institute of Health and Hygiene together with the United Nations Health and Food Organization.

5.3 Government policies towards street vending in Hyderabad

In the National Policy on Street Vendors, the Government of India argued that the current licensing system of street vendors needs to be reformed so that street hawkers – who belong to the poorest section of urban society – should be able to pursue their modest livelihood without extortion.

Hawking and street vending provide low cost services to urban households and are highly labor-intense due to their small scale operations. Therefore, the petty trade sector is amongst the easiest entry point for occupation of the urban poor.

On the other hand, these occupations of street vending and hawking entail street congestion, sanitation and hygiene problems and the deterioration of law, order and security, so that the municipal corporations/municipalities and police departments have been expressing their concern about traffic and space. The policy aims at the relaxation of the current quantitative licensing system due to possible social costs.

Keeping in view the need for a simplification of the street vendor/hawker regulatory process and the various concerns of the departments, any poor person who wishes to be a street vendor should follow a simple act of registration involving two steps:

1. Reliable identification by means of voters ID, ration card, letter from an elected representative/citizen of good standing or recommendation of DWCUA group.

2. Payment of a nominal fee to cover costs of issue of photo ID card and registration shall be done on the spot and across the counter.

The sole purpose of registration is to provide reliable identification. It is not a permit to engage in any trade, as such a permit would violate the right of livelihood, which is a fundamental right.

For the purpose of implementation of the policy including demarcation of vending areas, a Town Vending Committee consisting of the representatives of the following may be considered:

- elected representatives
- representative of commissioner/superintendent
- hawkers/vendors associations
- Resident Welfare Associations
- self-help groups
- representatives of trade and commerce
- NGOs
- municipal commissioner, convener

The Town Vending Committee (TVC) shall be responsible for proper implementation and regular monitoring of the program at required intervals. The Ward Committee (WC) may undertake this function at decentralized level. The TVC is responsible for:

- monitoring street vending activity in the town
- monitoring quality of the urban basic services provided in the designated areas
- taking corrective action in case of violations
- reporting to the Council

6 Conceptualization of Street Food Vending: Options to Improve Hygiene of Street Food

Madeleine Leininger, an anthropologist, states the fundamental universal functions of food⁸. Food is consumed for body energy, satisfaction of biological hunger and survival. It also has a social function as it develops group relationships, promotes social interests and stimulates social cohesion. As a determinant of inter-personal distance between people, food expresses socio-religious ideas. It indicates social status, prestige and special achievements and eases stress, tension and other psychological needs. Food also serves as a medicine and influences the political and economic status of a group. Hence food, according to Leininger, coincides with many domains such as culture (which also includes religion in India), medicine, taboo and security.

In business relating to food grains and food produce, there are high chances of exploitation to the extent that poor, small-scale Indian farmers gain huge losses to the ‘contractor political lobby’ that fixes the price of food items. Often farmers, poor and steeped in debt, cannot repay their loans with these prices and eventually resort to suicide.

Since the liberalization of markets, there has been a tendency to categorically label certain local food items as unsafe for consumption. How do law makers formulate laws? Do the regulations reflect the culture of the place? In certain instances, food cooked on open streets may be tasty and not do harm. However, sometimes food cooked in five star hotels, served in clean crockery, may cause stomach aches, nausea and diarrhea. Given our economic disparity and cultural diversity, our food laws should be flexible to accommodate various types of food items and products. Though it is generally considered that only the upper class has access to safe food, all classes are prone to food related health problems.

The ‘safe food areas’ are a result of economic, trade and commerce treaties. We do not know whether bottled mineral water is safer than boiled water. In the case of municipal tap water, many people in slums consume this water solely. There has not yet been any health study in relation to safety of municipal water of Hyderabad. The other important concern that has to be remembered is that there were complaints about insects in mineral water bottles. Many people

⁸ Echols, M. A. (2002): “Food safety and the WTO: The Interplay of Culture, Science and Technology.” Kluwer Law International, The Netherlands.

also express that they feel mentally safe about the mineral water but actually they do not know the genuineness of this water. Many companies also cheat the public in the name of providing 'safe water'. No proper monitoring is carried out on the process and system of the mineral water plants. They are known to be a big lobby and involve various water interests of multinational companies about a natural resource which has developed into a business product. The other area of food widely promoted and discussed these days is the product range of organic rice, fruits, and so on. These are produced and facilitated by some big NGOs with the help of foreign donations or rich people, which is why the nutritious organic food is expensive and therefore only available for few stores and customers. In this context, street food and its safety become a primary point of discussion in the world.

6.1 Demographic outcome – realities around street food vending as an issue of livelihood

Food security and food safety are widely discussed topics as we all know these days. This is due to international and national treaties and policies which change the dimensions of the status of food within countries through globalizing and liberal economic policies.

Whenever one examines an issue and identifies its problems in search of a solution, one must get to the root causes behind the issue. Many schemes or policies are made in a rush without keeping these points in view. Obviously, in the context of street food, questions are raised against its safety. These questions are the results of many studies which look upon certain parameters. However, for the past ten years most studies concentrated on problems and issues concerning the street food sector, rather than searching for options of improving street food vending in Hyderabad. There have been few studies, but there seems to be no impact by the recommendations suggested.

There were few attempts where vendors were trained on health issues and where even some machines designed for street food were sold, but were not feasible or affordable for the vendors. Hence, it is imperative to understand this issue in order to search options to improve hygiene and increase the safety of street food consumption; guarantee the sustainable livelihood of street food vendors and ensure public health.

Coming to slums and their population, it is to say that in Hyderabad the number of poor and marginalized slum dwellers is increasing due to the changing scenario of urbanization and migration. With regards to the population below Poverty Line Study (BPL) the HUDA Master Plan Report states:

“As per the available data, the number of people living below the poverty line is 540 thousand of which about 430 thousand live in the MCH area and the rest in the surrounding municipalities. The BPL population is quite substantial and constitutes around 13 percent of the total population. There are wide variations in the number of people living below the poverty line across the municipalities. For example, the percentage of BPL population is very high in *Quthbullahpur* and *Rajendranagar* constituting about 37 and 24 percent respectively and very low in *Serilingampally*, *Uppal* and *LB Nagar* constituting around 3 to 4 percent.”

Hyderabad is characterized by a very significant presence of the urban poor, with a growing poverty profile. Slum settlements have multiplied over decades while living conditions have not improved. Environmental decline, vehicular pollution and inadequate basic services infrastructure in the poor settlements hit the poor hardest. Slums are scattered across the surrounding municipalities, with high population densities and the number of people inhabiting them estimated to be around two million. It is also estimated that more than half of the slums are situated on private land, and the rest on lands belonging to various public entities.

The Government of Andhra Pradesh classified all the slums on government land into objectionable and unobjectionable – based on location and land use – in 1985. Those categorized as “objectionable” were - located on riverbeds, low lying areas, drains, road margins, etc. Only a few slums were classified as ‘unobjectionable’. In case of surrounding municipalities, they were the small and scattered villages inhabited by the poor, particularly the laborers from industrial areas. They suffer from worse deprivations in terms of physical and social amenities as well as sustainable livelihoods.

6.2 Environmental conditions influence health status

Environmental conditions in slums are very poor and lack basic civic amenities like dust proof roads, drainage, protected water supply, street lights and adequate numbers of

community toilets. Earlier studies have recorded that the common diseases prevalent in slums in Hyderabad are gastro-enteritis, dysentery, liver enlargement, malnutrition, ringworm, scabies and other skin diseases. To overcome these hazards, health infrastructure was developed and 64 urban primary health centers were established under IPP VIII. Most of the slum communities and the poor access the services from these centers even today, though the project of IPP VIII does not exist anymore. Most of these centers were aiming at issues of women's health, not as general or public health. However, these facilities were not available in many slums and surrounding municipalities.”⁹

In such an unchanging situation of urban scenario, the number of families that came to Hyderabad in search of livelihood has increased drastically. The infrastructure development plans could neither accommodate the local residents nor address the issue. Accommodative measures eventually became highly inconsistent and insufficient.

Most of the street vendors selling street food come from these poor areas, and come to Hyderabad as seasonal migrants. Most of the vending places are near slums, main roads, cross roads, bus stands, colleges, offices and schools. The location of the *bandi* (hawking cart) makes a difference to the vendor in terms of business and public flow. Vendors prefer to be in places that are easily accessible to the public. Most streets are therefore accommodated with such vending spots. The vendors have an understanding amongst themselves to reduce duplicity in the items they sell. In certain instances the competitors are kinsmen and cooperate with each other.

The other important issue that can change the quality of the food and thus affect health is the perspective of the owner regarding food items. In the street food sector, workers are mostly hired and the carts are owned by some big *seths* (owner, leader, boss). Often a single owner maintains a number of stalls in several places. Sometimes a single family has vending places at two or three sites. In such cases, the worker hired to cook street food has no say in the items sold. Here the options are:

- a) collaboration with owners (awareness of food security act, policy on vendors and issues of safety)

⁹ Greater Hyderabad Municipal Corporation: “Hyderabad City Development Plan.” 18th November 2010. <http://www.ghmc.gov.in/cdp/chapter%205.pdf>

- b) training workers who cook food (personal hygiene, water purify measures, personal level care, etc.)

In each of the cases above, the training modules and concept needs are different. The training module can be designed according to people's status, age, vending style and items sold. There are some common issues concerning the safety of food such as washing hands, keeping good clothes, changing napkins, washing them, using tissue papers, using spoons, wearing aprons etc. Vendors mention that once they are assigned spaces within the city and given licenses, they would be able to follow particular rules. Since they do business in precarious situations, they are under constant threat from officials who might seize their materials.

Plans made to remedy a problem should go side by side with the budgets, policies, schemes and measures that the state plans for the public. In this context, late Chief Minister Reddy's plan on water and infrastructure development states that:

“The State government has taken up an ambitious and comprehensive plan to make Andhra Pradesh a slum-free state in the next five years. This was announced by Chief Minister Dr. Y. S. Rajashekar Reddy, while reviewing the progress of works under various urban development schemes, with Minister for Municipal Administration and Urban Development Anam Rama Narayana Reddy and Principal Secretary, C. V. S. K. Sharma and Ms. Puspha Subramanyam.”

Dr. Reddy said, besides the Integrated Housing and Slum Development Programs (IHSDP), the state government had made proactive efforts to access funds under recently launched Government of India schemes, like Jawaharlal Nehru National Urban Renewal Mission (JNNURM), Urban Infrastructure Development Scheme for Small and Medium Towns (UIDSSMT) and Basic Services for Urban Poor (BSUP). So far, the Centre had sanctioned 268 projects to the state with an estimate of Rs. 12,523.70 crore for all these schemes, he said.

Besides, the state government also took up Andhra Pradesh Urban and Municipal Services Project (APURMSP), with an objective of improving the living conditions of the urban poor through sustainable development at a project cost of Rs. 1,544.73 crore in all the Municipalities and Municipal Corporations of the state with World Bank assistance.

‘*Hussein Sagar Lake and Catchment Area Improvement Project*’ taken up with an estimated cost of Rs. 310 crore for improvement of lake water quality and increasing the eco-tourism potentiality in Hyderabad city will be completed as per schedule.

On the drinking water supply of the twin cities, the Chief Minister said that the government had taken expeditious action for completion of the Krishna Drinking Water Supply Scheme Phase II with an estimated cost of Rs. 1,082 crore, adding 90 MGD of water and thereby enabling daily supply in the area of Greater Hyderabad Municipal Corporation.

A perspective plan was prepared for tapping 10 tmc of Godavari water from Pranahita – Chevella as source costing to Rs. 3,375 crore. The project named Moulana Abul Kalam Hyderabad Sujala Sravanthi had been posed to the Government of India under the Jawaharlal Nehru National Urban Renewal Mission (JNNURM) and it is supposed to be implemented within 30 months. “Tenders on EPC contracts system were invited and the works are allotted to the prospective agencies. The project is being taken in three packages. Agreements concluded and works have been started,” the officials told Dr. Reddy.

Around 122,366 water supply connections at a reduced cost of from Rs.7,000 to Rs.1,200 have been provided to urban poor on payment of a monthly installment of Rs.100 each.

6.3 Food vendors’ age and educational status

The demographic profiles of the vendors with whom we did in-depth interviews with, reveal that the street vendors who take up vending as their profession have no intention of choosing another profession. The survey shows that most of the vendors interviewed are in a productive phase and spend 80% of their time earning a livelihood. The average age group is from 20 to 45 years, indicating that most of these vendors go into critical work conditions. Most of them do not understand the need to change their perspective regarding food safety and hence are likely to lose their livelihood.

But if a scheme caters to the young generation of vendors and makes them feel secure and happy, they would incorporate the changes suggested to them. So far, there has been no concrete plan to reach out to these vendors, except of some piecemeal efforts. However, the support has to come from the state and the concern departments, boards and civil society organizations. Health, safety, hygiene and nutrition issues are of primary concern to any individual and food vendors are aware of it. Once they are conscious of the gravity of the issue and are made to engage in such discussions, they would find their own solutions to the problems of hygiene issues.

6.4 Knowledge of vendors and customers on food safety

Vendors have some knowledge of cleanliness regarding the preparation of food. Knowledge concerning food hygiene is insufficient. Though they argue that they do not have suitable conditions, a basic knowledge concerning food hygiene would help to improve food quality. Most vendors expressed that using materials to protect food from sweat, hair and dust is expensive, uncomfortable and impractical. In some cases, vendors have assistants, sometimes their own children. Hence vendors and their assistants need training regarding food hygiene.

Often, a street vending place does not look appealing due to the use of bare hands on food, the cloth duster, and the hawking cart. Many vendors also do not have knowledge on the subject and implementation on waste management. However, for this they need to have fixed spatial allotment. Institutional measures can improve safety by regularization of the spaces through street wise communities. Allotment for vending spaces should be done strictly by civic authorities, rather than by the street “mafia”. One possibility is forming them into groups and another is to work out a serious plan along with shop owners and leaders of the area. There should be permanent street wise allotment by GHMC. Before this there should be a thorough survey on the vendors and the items they are selling. It is imperative that officials have an attitude of service towards poor people rather than that of hostility. It is the duty of the state to provide jobs for its citizens and joblessness results in a harmful impact on society. Hence it is better to deal with the subject with social responsibility and public accountability.

A survey on food safety knowledge and practices of street food vendors was carried out by a representative urban university campus in Quezon City, Philippines. A face-to-face interview was conducted using a standardized survey tool containing 70 questions, including queries on demographics and food safety knowledge and practices of street food vendors. The topics included health and personal hygiene, good manufacturing procedures, food contamination, waste management and food legislation. The study found that among the 54 street food vendors surveyed, knowledge on food safety concepts was established particularly on topics that dealt with health and personal hygiene, food contamination and good manufacturing procedures. However, vendors were shown to be not too knowledgeable in terms of food legislation and waste management. A significant gap between knowledge and practice on these topics was established that was primarily attributed to vendors’ tendencies to compromise food safety for financial issues. Confusion in food legislation was established in this test because the purveyor of food safety regulations was not the local government health

unit, but the business concession office of the campus administration. The provision of continuous food safety education, some financial assistance through social services affiliations and basic water and waste management utilities were recommended to diminish the gap between knowledge and practices of safe street food vending at school campuses.¹⁰

In Hyderabad, no pathological survey on street food has yet been conducted. Mishandling and disregard of hygienic measures on the part of the food vendors may let pathogenic bacteria come into contact with food and in some cases multiply causing illness in the consumer. A comparative pathological survey is required for big hotels, canteens, hostels and street food.

With regards to solid waste management, concerned departments, environmentalists and NGOs have to work out a plan to best utilize waste from food products and street food material. They should be trained in marketing the waste and the pulp and peel of the fruits for beauty market industries, biological surveys or biotechnical industries. If this could be initiated and projects could be implemented, and following efforts should be put to strengthen this it as a practice. So then the scope of street food and vendors might increase, roads look neat and the vending places hygienic. Vendors should be given or encouraged to use water and oil that is monitored by food inspectors without harassment.

6.5 Women's perspective on food safety – options to improve safety

The national policy states that women constitute a large number of street vendors in almost every city. Our interviews represent a wide spectrum of women who play a prominent role in street food, vegetable and fruit vending. Our research of women vendors in Hyderabad revealed that health and hygiene are of concern. Most women prepare the food at home, using their traditional, cultural and economic knowledge of cooking.

¹⁰ Azanza, M. P. V., Gatchalian, C. F. and M. P. Ortega (2000): "Food safety knowledge and practices of streetfood vendors in a Philippines university campus." *International Journal of Food Sciences and Nutrition* (2000) 51, 235–246.

Our previous research stated that:

“About one-half of the interviewees were women food vendors. These women play multiple roles as mothers, wives, vendors and social servants. These women vendors build a motherly kind of relationship with their regular consumers and sell food with care. They develop a social relationship with the habitants of the colonies where they serve food. This relationship involves not merely business interactions, but convivial communicative relations as well.

They also take care of food served to customers. They clean their surroundings and sprinkle water on their carts to avoid dust particles. Some women add simple medicinal elements to the food and beverages to deal with seasonal health disturbances. For example, they add various medicinal valued items to tea like white pepper, ginger, *tulsi* leaves, *elaichi* during winter and monsoon seasons. In summer sugarcane juice is flavored with lemon and ginger. They serve food items in the leaves and cups that are made of leaves from trees as varied as ‘*moduga*’ ‘*madapa*’ ‘*planten*’ or ‘*badam*’. *Ayurveda* testifies that leaves have medical benefits.”

An interviewee, Ms. Bharati, sells *idlis* every morning. She prepares *batter* the previous day and gets up early each morning. We observed that the utensils she uses are clean and wrapped in a cloth. Each morning she pours the batter into the vessel, prepares *idlis* and chutney and carries them in a basket or a bag that also is washed frequently and supplied to the community. She serves *idlis* with hands that look clean and chutney with a spoon in plates from customers or paper sheets. Everyone knows Ms. Bharathi here and the food is prepared as per having an estimate of customers to be served. Hence the risk is less and the relationship between Bharathi and the community is based on accountability and trust.

“Women use leftovers of *idly* or *dosa* batter and make ‘*punugulu*,’, a snack item, and sell it to nearby toddy shops (local bars),” said Upendramma, while taking the left over dough meant for ‘*puri*’ in the morning and making it into ‘*phulkas*’ (looks like *chapati*) which are made without using oil.

A study done by the NIN on women’s perspective of food safety discusses few points on the general perception and practices of women who cook and choose provisions brands. As per the study, “in India, such surveillance of food-borne disease is poor and official

statistics do not accord any special position to food-borne diseases (HSI, 1991). In India, about 400,000 children (below 5 years) die every year due to diarrhea. Many more suffer from Hepatitis A, enteric fever, etc. caused by poor hygiene and unsafe food or drinking water” (UNICEF, 2004).

- Studies (Bryan 1998; Scott et al., 1982; Scott, 1996) indicate that many food borne illnesses arise from practices in home kitchens (Surujlal and Badrie, 2004). Food handlers (usually mothers) play a role in ensuring food safety for children.
- This study attempted to assess perceptions and practices on food safety of mothers of children below 5 years.

The study clearly mentions that most of the women (80%) wash their hands with soap before eating. But most of them use tap water to wash their hands without soap before cooking. 46% use cooking gas, 25.3% use kerosene, 21% use wood. The food condition depends on the quality. Many people who eat *chat* cooked on kerosene complain about the food.

A research on food-borne illnesses reveals that “32.6% consider vomiting, 11.6% consider nausea and 20% think abdominal pains are symptoms of food poisoning. Nearly half of them do not consider any of these symptoms as food-borne illnesses.”

Women in general seem to be aware of food safety measures. They procure fresh vegetables and fruits and store them in wet cloths. Food is kept in closed receptacles and served hot. Most of them wash hands before cooking, serving and eating food. Most safe food handling practices are embedded in their culture. However, usage of soap for washing hands is abysmally low. The incidence of food-borne diseases (20% at home level and 12% at community level) is often attributed to water contamination. Access to pure water is associated with the respondents’ economic status. Regarding child feeding practices, bottle feeding is very low and the methods for washing milk bottles are diverse. The knowledge regarding food labels is low. Most of them do not know where to complain if the food is adulterated. They do not consider the government machinery to be effective enough to curb adulteration.¹¹

¹¹ Sudershan R. V.: “Perceptions of women on food safety: A case study in Hyderabad, India.” 27th June 2010. http://www.fsis.usda.gov/pdf/slides_092806_vrao.pdf

The most important option to improve street food safety is to develop mobile street sanitary mechanisms. There should be a supply of safe drinking water to vendors. The training should be at all levels, from street vendors to those who cook food at home. There is a need for awareness campaigns on food safety measures, solid waste management and safe handling measures that include housewives and children in the planning of trainings and campaigns apart from commercial food markets (hotels, industries, canteens, and restaurants) together with cooks, chefs and street vendors, apart from the common public.

State departments and policy makers should act seriously on allotment of budget to repair and maintain the existing infrastructure rather than developing and getting loans for building new infrastructure. The present need is to improve and provide safe water to all communities without problems. Steps need to be taken to fix and improve the capacity of drainage pipelines, to mend taps, improve the existing drainage system, build plants that absorb drainage water and to install water-harvesting pits. Walking spaces like footpaths should be systematically organized and provisions for street food vendors should be allocated.

6.6 Preparation methods, handling process, serving places, hand-to-mouth issues

Our research reveals that most discussion revolves around the way the street food is cooked, supplied and served. Most food items are prepared at home by women who maintain reasonable hygienic standards such as:

- cooking with gas,
- washing vegetables with municipal water,
- washing knives, plates, spoons and bowls,
- washing utensils,
- keeping the washing area clean and dry.

Food is prepared at home in neat looking, washed and cleaned vessels and brought to the spot of vending. When there are no customers, food is covered with proper lids. It is customary for the vendors to begin the day after maintaining personal hygiene like taking a bath and changing clothes. However, through the course of the day, with the exposure to traffic and heat, body hygiene depends on the particular situation each vendor is in. In peak hours, vendors have to deal with multiple activities like receiving customers, item preparation,

serving food, make sure that officials do not trouble them, and serve food while handling money and supplying water. Hence it is important to have helpers to assist and often young children help out with washing plates and serving food.

In *Big Bazaar* in *Ameerpet* all kinds of *chat* are sold. Some norms are being followed here. The place is methodically arranged giving shade for the vendors who use cooking ranges and electric stoves. They have some regular income and do not have to fear police and traffic. Directly opposite of *Big Bazaar* is the 'illegal' zone where vendors have no money to pay for the place. They struggle on a daily basis. They do neither wear aprons, caps and gloves, nor do they have access to clean water for washing and cleaning plates and spoons or for drinking. They are under constant threat from the 'settled rich vendors' who have 'legal stalls' under the shade of the *Big Bazaar*, and the police that also threatens them as the food they serve is considered unsafe for consumption.

6.7 Food service – environmental and hygienic aspects

In the present study, 9% out of all interviewed vendors prepare the whole food item at home and bring it to the shop. In such case they have no option but to sell it before it spoils. However, 53% of them make the food on the streets. 38% prepare some portions at home and finish preparation at the vending site. For example, *dosa batter* and *chutney* is made at home and brought to the vending spot.

They use steel plates and spoons, paper plates and plastic glasses for serving. Out of all vendors, 50% serve in steel plates, 39% in disposable plates, 11% use both. For serving water, most vendors use steel glasses (60%) and the rest (40%) uses disposal plastic glasses. Here, an issue of hygiene vs. environment protection arises. Given the sanitary conditions, hygiene issues are at stake. Therefore one option could be to develop sanitary conditions, spatially organize the vending spots, and then ban plastic glasses or plates. Another option would be to encourage self-help groups and civil society organizations to prepare local materials to manufacture, distribute, and serve.

As per the reviewed literature on food safety in India, the most serious health hazard situations cause morbidity and mortality in developing countries. It says that many cases remain unreported and scientific investigations are rarely feasible. It also reveals that food-borne disease outbreaks were due to microorganisms like *salmonella*, *campylobacter jejuni* or *Norwalk virus* toxins like *Y-enterocolitica*. Consumption of rancid biscuits is followed by

vomiting, abdominal pain and diarrhea among children. Rice and soup are tainted with lead and copper.

The consumption of contaminated mustard oil is characterized by *pitting edema, skin erythema, limb tenderness, diarrhea* and *hepatomegaly* with about 14% of the cases developing *open angle glaucoma* and *cardiac failure*. Though most food-borne diseases are sporadic and often not reported in India, a nation-wide study carried out recently reported an alarming 13.2% prevalence at household level.

“Many human illnesses are food-related. Nutritional status and economic well-being are affected by food, carrying pathogenic organisms and their toxins and poisonous chemicals. It is estimated that approximately 3 million children below the age of five die of diarrhea every year. About 70% of these deaths are said to be of food-borne origin. Many food products are highly perishable. They are easily contaminated when produced in an unhealthy and unclean environment. In fact, food is a very good indicator of environmental pollution and is quite often used to monitor the state of the environment. Microbiological contamination and spoilage of food needs to be prevented through good handling practices.”

A recent study on the KABP on food safety in India showed “that about 54.2% of the respondents did not consider diarrhea as being a symptom of food-borne diseases, while about 50 to 70% did not know that *abdominal pain, nausea* and *vomiting* are symptoms of food-borne diseases. When asked on storage of food, 75% reported to leave the cooked food at room temperature and only 29.4% of them consume the stored food after thorough heating. Only 6% of the respondents were inclined to complain about food adulteration and others were either ignorant or did not bother about it; 72% in the same study did not take any action after an episode of food-borne disease outbreak in the village; about 50% of the respondents did not recognize food spoilage by smell. The findings of this study showed that there is a need to increase awareness pertaining to storage of food, recognition of food spoilage, symptoms of food-borne disease and action to be taken after detecting food adulteration/poisoning.”

A study in Hyderabad revealed that many vendors sold snack preparations which either contained synthetic colors that were not permitted to be used in food by the government or were prepared using unhygienic practices. Other studies in the same place showed that *E. coli* was highest in pineapple juice indicating fecal contamination in the water used for

preparation. Sugarcane juice contained yeast, mould and high plate counts. *Coliform organisms* and fungal contamination were detected in urban street food in the city of Hyderabad. Other studies found non-permitted sweeteners and non-permitted colors in samples of ice cream sold on streets, whereas oil samples revealed the presence of castor and mineral oil. The HACCP analysis of samples of sugarcane juice showed that water and especially ice used to prepare the juice contained a high microbial load.

Although people enjoy food from these vendors, in many cases the food is of poor quality and poses a serious health risk. In part, this is because the street vendors have little or no access to safe water supplies or sanitation facilities and they commonly cook and handle food with dirty hands. Raw food cannot be kept in safe storage places and is easily contaminated by vermin and insects. Moreover, the street vendors often keep cooked food at ambient temperatures for prolonged periods of time and may heat the food only slightly before serving. All these factors can make the food from street vendors dangerous. Food as a basic need for all people must be wholesome and safe. Food adulteration is a major public hazard, which affects the quality of people's life. The nature of food adulteration and contamination may vary from place to place and thus there can be new adulterants as a result of changing environmental factors, like non-seasonal rains or improved production/cultivation practices. The use of saccharin and non-permitted colors in confectionery is an old problem. Colors are now being added to food like peas, potatoes, aniseed (*pimpinella anisum*) and *asafetida*. Use of newer adulterants like ultramarine blue in dry ginger, urea in puffed rice and aluminum in supari (*areca catechu*) was detected. A survey on veterinary drug use and residues in milk was carried out in Hyderabad, showing that 73% of the individual milk samples contained *oxytetracycline* residues in the range of 0.2-6.7µgm/ml.”¹²

6.8 Unique Selling Proposition (USP)

The USP are the main criteria vendors attract customers with. Most vendors have a number of criteria. Quality of food, taste, hygiene, and price are factors that vendors consider. The vendors also clarified that many factors attract a customer. Street food is sold at comparatively low prices but taste, quality and hygiene are also important for customers.

¹² Sudershan, R. V., Pratima, R. and K. Polasa: “Food safety research in India - A Review.” Asian Journal of Food and Agro-Industry, 27th June 2010.
<http://www.ajofai.info/Abstract/Food%20safety%20research%20in%20india-%20a%20review.pdf>

However, vendors opined that if the food looks and tastes reasonably good, customers will be ready to compromise on hygiene.

6.9 Water – hygiene – diseases

Water is vital for the health of an individual. Most vendors use municipal water for cooking food. In the interviews, vendors gave an in-depth account of their water using techniques. Food vendors use municipal water for drinking and bore-well water for washing. At home, they also use municipal water for drinking and cooking. In a number of slums, many women collect water from a public tap and do not go to work. 13% of the vendors use water from bore-wells.

One of the critical issues in Hyderabad's street food vending is water. Major water sources comprise only the Municipal Corporation supplied water and the bore-well (hard) water. The cleanness of water is a matter of concern as a number of diseases are either water-borne or caused through contaminated water. Most vendors fetch water from home as water sources are scarce at the vending location. The vendors provide municipal water (63% of interviewed vendors bring it from home) for drinking and use hard water for cleaning utensils and plates when necessary. Most hard water is fetched from the source near the stall (13%) in contrast to bringing it from home (3%). Only 3% of the vendors have a municipal water source near their vending point.

6.10 Consumer behaviour – preferential options

There are limited studies carried out on the Knowledge, Attitudes, Beliefs and Practices (KABP) of people on food safety issues. A study carried out to assess the attitudes and practices regarding diarrhea in a rural community revealed that the majority of mothers was not aware of the precautionary measures to be taken to prevent diarrhea. A striking observation during the study showed that the prevalence of diarrhea was high (23%) among pre-school children in spite of access to safe drinking water, availability of toilet facilities in most of the households and existence of a strong health infrastructure.

Another study carried out to assess the knowledge of consumers regarding nature and extent of adulteration of Indian food showed that most of the respondents gave correct responses to questions about adulteration of spices and condiments, the most commonly adulterated food item.

6.11 Customer choices about preparation – options for improvisation

The preparation of food is strongly connected with what consumers generally opt. The customer's age plays an important role. What children usually prefer to eat differs between college students and the middle aged population groups. Keeping these issues in view, vendors' training in cooking classes could create new suggestions and possibilities to add more food items and meet market needs.

6.12 Vendors' knowledge of food monitoring systems

The vendors are unaware of many acts related to food safety. They have to be conscious because globalization and development policies challenge the sustainability of their livelihoods, housing and health conditions in the name of development. The vendors do not contaminate food willfully. However, certain bodies such as hotels manage to get away through powerful lobbying mechanisms. For example, a news report described the attempts of GHMC of Hyderabad. There have been many cases of contamination. However, food poisoning in big hotels, small restaurants and those same hotels still exists after the inspections.

The *Times of India* reported that in Hyderabad

“there are just about five food inspectors for over 3,500 restaurants and cafes in the twin cities and this excludes hundreds of roadside eateries. With gastric cases rising, the Greater Hyderabad Municipal Corporation clearly has no wherewithal to check the food and water quality in these hotels. There are no adequate numbers of food inspectors (...). While GHMC is responsible for conducting checks in hotels and restaurants in Hyderabad, for areas falling under Ranga Reddy district, the quality checks should be carried out by the Institute of Preventive Medicine. However, sources say that while GHMC concentrates largely in Old City, giving

other areas in the city a miss, IPM too fails to conduct checks in the areas under its jurisdiction, confining itself to rural areas of RR district.”

Meanwhile, a few random checks on eateries are underway. During an ad hoc inspection drive conducted in the Old City on a Thursday, the GHMC food inspectors found several unhygienic kitchens. The food was being exposed to flies and dust and there were no water purification systems in the majority of the 28 small hotels that were inspected in *Afzalgunj* and *Idibazar*. The inspectors issued notices to 19 of the 28 eateries. Between January and April, the GHMC inspected 877 eating joints and found irregularities in 471. Those were given notices for serving food of unsatisfactory quality. The food in 564 joints was found unfit for human consumption. The Acute Diarrhea Disease (ADD) figures have already touched a new high this year because of the increasing contamination of drinking water. The GHMC claims that officials are constantly monitoring the water quality reports coming from the Water Board and the Institute of Preventive Medicine (IPM).¹³

In India, food safety and standards are neglected topics despite being directly related to public health. According to a survey conducted by FICCI, almost 30% of the respondents from the food processing industry were unaware that Food Safety and Standards Act (FSSA) is mandatory to implement. A study was conducted in which it reports as follows:

“This means that more capacity building and in-depth training programmes to enable smoother transition from the Prevention of Food Adulteration Act (PFA) to FSSA should be conducted to make stakeholders aware of its provisions.”

The survey conducted among 700 respondents across varied sectors and locations, including small and medium enterprises and multinational companies, showed that 75% of the respondents feel that there should be harmonization of Indian food regulations with internationally accepted standards to meet consumer aspiration of safe and healthy food as per global standards.

Around 17% of the respondents suggested selective harmonization with internationally accepted standards. Respondents in this category were of the view that harmonization at a horizontal level, including labeling, food additives and food category systems, is enabling and

¹³ The Times of India: “GHMC fails to ensure quality in eateries.” April 30th 2010.
<http://timesofindia.indiatimes.com/articleshow/5875162.cms>

straightforward. About 8% of the respondents were not sure or did not believe in harmonization. The survey gathered and collected an extensive and complex set of responses about FSSA-awareness, challenges and expectations observed by the Food Processing Industries in India.

In the question of whether the FSSA serve the purpose of a unified food law, the majority of the respondents (86 %) believed that FSSA has served the purpose of an unified food law, while 10% of the respondents feel that the FSSA do not serve this purpose because duplicate mandatory licenses under BIS, AGMARK, Packaged Commodity Rules, GEAC etc. still need to be taken. “Considering that FSSA was considered a one-stop shop for all regulations on food, it was desired to integrate appropriate portions of the others into FSSA,” FICCI stated. Among the respondents, 73% feel that there should be an office for handling industry queries which should be a single reference point for uniform and consistent compliance with the standards. The survey revealed that the top three issues faced by the industries are the lack of testing facilities, industry representation and the lack of transparency.¹⁴

The “Food Safety Modernization Act of 2009” is a bill to establish the Food Safety Administration within the Department of Health and Human Services to protect the public health by preventing food-borne illness, ensuring the safety of food, improving research on contaminants leading to food-borne illness and improving security of food from intentional contamination and for other purposes.¹⁵

Most of these acts and policies are targeted and remain at the literate, academic, administrative and bureaucratic levels. The policies are not focused to train those who are directly involved at the grass root level such as the street vendors, persons in the household, cooks in restaurants and waiters. The lack of a constant monitoring system fails all the plans and programs in state and private institutions. The other major issue is that a systematic follow up of actions does not happen. Information flow is slow. This happens from high profile industries, civic bodies and state level departments to street level monitors. In India many people have the same objections, including officials from the concerned departments on environment, street food safety, livelihood sustainability,

¹⁴ The Financial Express: “Almost 30% of food industry unaware of safety standards: Ficci.” 14th June, 2010. <http://www.financialexpress.com/news/almost-30-of-food-industry-unaware-of-safety-standards-ficci/633272/0>

¹⁵ India Environment Portal: “Food safety modernization act of 2009.” 27th June 2010. <http://www.indiaenvironmentportal.org.in/content/food-safety-modernization-act-2009>

and water. What happens with street vendors at the ground level is that they always struggle for a livelihood, pay *challans* (fines) and remain on the streets.

If we see studies conducted on the situation of vendors, we find that many young people enter this unorganized sector of street food vending. This is due to a vacuum in employment and illiteracy, lack of professional skills and absence of dignified opportunities. The vendors should be engaged in the campaign on food safety and food security. Further encouragement to apply methods evolved from their own perception would boost their self-esteem. They could work on legal and identity issues, spatial problems, vending zones, sanitation facilities, organizations of unions, and financial assistance. The state should also raise and spend some resources to provide food vendors with disposable paper made glasses and spoons.

If we contact any government officials in the state departments, they will say that there is a lack of funds. Therefore the departments of various social welfare boards along with the women and child welfare board and MEPMA, QCC (quality control centers), the Ministry of Health and the Ministry of Municipality, should come together to work out a plan to increase vendors' capacities since most of them are from backward castes, schedule castes and minority communities. These departments can identify all the issues of health along with town planning departments and create a plan taking the Town Vendors Communities (TVC) into confidence.

Though street food vendors are not formally educated, they acquire the strategies of survival from their occupational experiences. They educate themselves to meet with the needs, demands and desires of customers. However, the lack of education is a drawback in catching up the momentum of the social changes and they delay a lifetime in catching up with the tastes and preferences of the younger generation. They survive in business, but their growth is very limited, as they fear change. The policies are framed but there are gaps in the implementation. However, in the case of business houses and the corporate sector, most of the business houses aggressively reach their customers through astute marketing strategies, but these street vendors depend entirely on their hard work, fate and day-to-day situations.

There is an urgent need to support food vendors with innovative and viable ways to market their livelihood and business while keeping several parameters such as quality, hygiene, branding techniques, and customer flow and customer retention.

The health risk of food is not only determined by the concentration of various additives and contaminants in a food product, but also by the cumulative daily intake of a certain contaminant or additive throughout a consumer's diet. Although some contaminated street foods were found to cause illnesses, very few cases of food poisoning have been detected. It could be that illnesses occur but are not reported to medical authorities. It has also been suggested that individuals develop immunities to food-borne diseases, although detailed studies are needed to confirm immunity development.

It was also reported that drinks sold by stationary vendors are generally better than those sold by ambulatory vendors. Similarly, the microbiological quality of drinks sold in wealthier socio-economic areas is higher than of those sold in crowded slums. Microbiological quality is directly related to the quality of the water available to vendors for drink preparation. Access to a safe water supply is important for promoting food safety, while the location in which street foods are prepared and sold significantly affects their safety.

Snacks which are fried or baked during preparation are considered to be safe foods since they are usually consumed without delay. However, snacks with high water content present high risks because of contamination by pathogenic bacteria. Foods served hot are considered to be safe foods, while cold meals are classed as "high risk" foods from a microbiological perspective.¹⁶

Street vendors usually cook food at home and transport it with a hawking cart to the vending site. Though the food prepared at home is hygienic, pollution affects it. If the items are covered, they will be protected. That is why the issue of the hygiene exists when the food is exposed on the road side. There are many items that have to be made right on the streets such as noodles and other, non-vegetarian items like *bajji*, *mix biryani*, chicken and fried fish.

The study or recommendations on street food ignores the fact of the livelihoods of thousands. If these people are out of work, then this will also affect the stability of society. Hence there is a need for social consciousness with a practical outlook in discussing such matters.

The option of selling safe food becomes very little as further study on pathological lab testing samples is needed. From the preparation to the selling level there are many steps involved and each step is important. We can clearly understand that the preparation of street food is not

¹⁶ Winarno, F.G. and A. Allain: "Street foods in developing countries: Lessons from Asia." 26th June 2010. <http://www.fao.org/docrep/u3550t/u3550t08.htm>

only palatable, inexpensive and convenient but also a large source of income generation for women and the urban poor. Furthermore, street food is a treasure house of local culinary traditions and plays an increasingly important role as an enhancer and multiplier of the tourism sector all over the world. The National Policy on Urban Street Vendors suggests that almost 2% of the urban population consists of street vendors, of which a significant proportion is composed of street food vendors. Food vending activity on the streets pertains to the unorganized sector of the economy. However, the main concern involved is the quality of food that is served. At times, it is not adequately hygienic and totally safe for human consumption, having adverse effect on public health. On the other hand, issues of vendors' identity, their economic sustainability and health conditions are also areas of concern. When the Food Safety and Standards Bill (now Food Safety and Standards Act, 2006) was being discussed in the Parliament, a commitment was made that the Ministry of Food Processing Industries would take care of the concern of hawkers and street food vendors, as they have been kept out of the purview of the licensing provisions of the Act. Accordingly, the Ministry of Food Processing Industries takes initiatives on a Private-Public-Partnership mode to ensure that the hygiene and quality of food consumed in the streets is not compromised. At the same time it is essential to see that the concerns associated with street food vendors are also addressed. In order to ensure economic sustainability and improvement of the livelihood of street food vendors on the one hand and to ensure safe and hygienic food to the consumers on the other, the Ministry has formulated the Scheme of "Up-gradation of Quality of Street Food", which has two components:

- a. safe food towns,
- b. up-grading/establishment of food-streets in cities of touristic importance.

The objectives of this department look empathetic towards street food. They are to provide an identity to the downtrodden street food vendors in the unorganized sector and mainstream them on a national level. The department aims to provide economic sustainability for the lives of street food vendors, upgrade quality and safety of processed/unprocessed street food, improve the hygienic standards and promote clean, safe and good sanitary food service at affordable rates in urban areas.

The two projects have intended to forge better cooperation between government, regulators and street vendors themselves, for example by providing workshops on food safety, personal hygiene and sanitation.

6.13 Recommendations

At the moment, the city authorities grant permits and health certificates to vendors after their medical screening and testing their knowledge about food hygiene. However, the central government should designate areas for street food vendors providing running water and electricity. This would create a more hygienic environment and the supervision of trade would improve.

Furthermore, government and city authorities have failed to fully address the needs of the sector, for example by providing hygienic places for street vendors to ply their trade and credit facilities to finance improvements of the conditions under which food is prepared and sold.

7 Conclusion

The street vendor's life is literally a 'hand to mouth', especially for those who own a hawking cart and do the vending themselves. They neither have money to change the cart tires nor are they able to spare an extra rupee to repaint their cart. They work for years, selling the same item at the same place. Their lives are punctuated with insecurity, restlessness and stress.

Yet some vendors somehow manage to educate their children well. A vendor in the old city, near Mahatma Gandhi Bus Station, was able to finance the education of both his sons up to post-graduation. Though both of them have secure jobs, he still has to earn his own living in order to pay back loans that still run for another ten years. Similarly, there are millions of street food vendors in the unorganized sector. Statistics in this trade are non-existent. However, a review of literature reveals that though it is a big business that generates large amounts of money and is a source of self-employment for millions of people, it does not count in the Gross National Product. If we try to see the whole sector within a large framework, we will see exceptional solidarity among vendors. Though they are categorized as unorganized individuals, they share a close bond amongst themselves. Their common objective is earning their livings. So the policies and acts related to food safety of the street food sector have to be sensible and responsible towards the needs of vendors.

The important concern here is how the governments achieve food security and food safety, which should be primary issues. Furthermore, it is crucial how ministers associate food security with nutrition, health and hygiene, and beyond that street food with livelihoods and hunger. This is especially important regarding the definitions of street food all over the world, assuming that this type of food is available and affordable.

In his article on food security, Shri. P. Sainath discussed the issues and priorities of the nation in relation with the topic. He interprets that the official lines say that “there must only be as many hungry as we can afford to feed.” He outlines this in the context of the proposed National Food Security Bill:

“The first thing the EGoM came up with was this gem. 2.1 (a) ‘The definition of Food Security should be limited to the specific issue of food grains (wheat and rice) and be de-linked from the larger issue of nutritional security’. Food security be de-linked from nutritional security? Note that the same line concedes nutritional security is the ‘the larger issue’?”

As a consequence, his questions are:

“Is 35 kg of rice at Rs. 3 a kilo (for a section of the population) food security? Are there no other determinants of food security? Like health, nutrition, livelihoods, jobs, food prices? Can we even de-link the fuel price hike from discussion of food security? Or from the willful gutting of the public distribution system? Or from the havoc wrought by the ever-growing futures trade and wheat, pulses, edible oils and more?”

He says hunger is not defined by the number of people who suffer from hunger, but by the number that the government is willing to pay for. He reveals that the committees on hunger state that poverty is higher than its own. The Tendulkar committee estimated rural poverty to be 42%. As per his argument, the official’s slogan of ‘there is no money’ was dishonest. He scrutinizes the country’s ability to spend millions of Rupees on Commonwealth Games in Delhi, speculation scams and the fact that super rich citizens are on the globe’s list of billionaires, but at the same time the country cannot afford to feed its own hungry ‘The National Commission for Enterprise’ reports on its first page that, in the unorganized sector, 836 million Indians (77% of our people) live on Rs.20 or even less.

Shri. P. Sainath further explains that

“I was a member of the BPL (Below Poverty Line) Expert Group. In a note annexed to that report I argued that in four sectors – food, healthcare, education and decent work – access had to be universal. That flows from the Directive Principles of State Policy of the Constitution. The rights of our people are based on their being citizens. Not on their ability to pay. Not on their being BPL or APL (or even IPL) Rights, by definition, are universal and indivisible”.

The linkage between street food safety and public health has to be understood in terms of rights to livelihood, to food and to health. So the state has to protect rights and facilitate all those measures balancing food safety, public health and the maintenance of the livelihood of the poor.

In this line, if we recognized that the preparation of Indian snacks and food (especially vegetarian food) is easy, fast, nutritious, and cheap, we could easily find a solution how to ensure food security and food safety. For example *idli*, *dosa*, *utappam*, *upma*, *vada*, one banana, or one glass of juice, all this costs around Rs.10 to Rs.12 per plate. So, can we come to an understanding that if the poor had to be fed, then it could be through the means of street food? Spending at least one quarter of the budget money to streamline this sector would be effective. Simple measures and solutions with a basic knowledge of the bigger picture do work sometimes.

In this article, Shri. P. Sainath quotes “Pravin Jha and Nilachal Acharya estimate that if rice/wheat were made available to all Indians at Rs.3 a kilo, it would add Rs. 84,399 crore to the food subsidy in coming budgets. That’s about one-sixth of the tax write-offs for the wealthy in this year’s budget (other estimates place the added expenditure each year at no more than Rs.45,000 crore) (The Hindu, July 6th 2010, p.10).

For example, the food supplied in social welfare hostels and government schools of our state has also witnessed many unsafe practices. Our children have reported that they found insects and glass particles in the lunch supplied by departments under the food security scheme. In such circumstances, instead of giving the whole contract to one big organization, the food could be provided by different community groups. Street food vendors could serve as an alternative “supplier”, which could produce nourishing, hygienic and tasty food. Thus we would be able to sustain street food culture and simultaneously monitor the quality of food supplied.

This could be furthermore successful when the package is made with the awareness of the vendor's profile, social status, education level and family size. The place of preparation and vending items are also essential. If designed well and by comprehensively addressing specific problems, there should be every success of making the food safe.

The program would also employ women who prefer to work from home. In India, household chores and taking care of family members is the woman's responsibility. Often they have no alternative but to earn a living and feed the family. For example, the stereotypes of Indian society contrast with the demands of the present global market. The operations within public places impact private spaces and institutions such as the family. This issue aims to "take a ride on the truth train" that takes into account the pros and cons in the analysis of a process. Linking families, women's needs, immobile old women and men who can work, villagers who have migrated to cities – all such factors need to be considered.

It is essential to respect local knowledge and build on it rather than impose completely alien ideas that are unsuitable to the particular context. The cultural ethos of the old communities in Hyderabad has been supplanted by imposing malls, thus reeking of a singular globalized culture. Working with street vendors by respecting them, providing knowledge and marketing skills, educating them on policy matters and legal affairs, and engaging them in decision-making is very important. Various schemes and policies should revolve around them. A strategy should be found to sustain the local and cultural ethnic food items, since the vendors cater to the tastes and culture of Hyderabad citizens. A monolithic system cannot succeed in a place with diversified cultures, geographical differences and multi-culinary tastes. The programs and attitudes of the state and civil society should aim at improving the life standards of all people, sustaining the livelihoods of the poor, educating all children, building the capacities of the young and respecting the needs of women and their productive and reproductive knowledge.

Street food vending sites are the only area where the commercial markets do not have a hold. They cannot afford to promote their products through expensive advertisements. If the state departments promoted street food stalls, this would go a long way to develop and sustain a new and effective way of street food vending.

The food vendors have various selling styles. Different items need different processes, procedures, and facilities. But basic infrastructure and improved sanitary conditions in the poor dwelling communities would improve the safety of food at street food vending places. The state has to take this seriously as it involves the livelihoods and health of millions of people.

Street food vendors need to be trained in personal hygiene, healthy food ethics and marketing developments. In Hyderabad, a thorough study on customer's perceptions, institutional attitudes, and vendor's opinions should be carried out. The vendors need to be organized, unionized and engaged in the public policies. There should be a variety of capacity building training programs touching issues related to class, caste and gender.

The stakeholders such as revenue, municipality, traffic and town planning, health, women and child welfare and food departments along with research centers should include the agenda of street food in their programs and budgets. They should take serious measures to follow vendors' guidelines and make necessary changes accordingly. The state should also encourage municipal and health workers, research and training centers on health, NGOs, TVCs and CBOs to identify spaces to conduct food bazaars and markets, get profits and also train vendors on health, nutrition, environment and hygiene issues. Food vendors should also be trained to market their products. For every city center there could be one street food venue like the 'eat street' on Necklace Road in Hyderabad (which sells the same items at much higher rates). These street food corners should be accommodated with all amenities like water, toilets, and relaxing zones with hygienic, spacious centers; compact, but designed carefully to make them look more spacious and appealing. *Maharaja Chat Bandar* in *Madapur* is an example that attracts tourists, rich citizens and young professionals of Hyderabad. If the local ethnic food was provided by street food centers, it would become a major attraction for tourists and we could save lots of energy and space, and it would lead to the centralization of production.

Consequently, if we can make an appeal to the concerned state departments and counsels regarding food security monitoring agencies, it would only result in a positive transition towards development if it was understood in the frame work of a win-win situation. There is an urgent need of openness to reflect on the policies of street food vending and create spaces to acknowledge all those modest efforts of civil society organizations and street food vendors who make a big difference in our lives, cities and livelihoods. These are places where we still have an opportunity to sustain those forgotten traditional tastes of our kitchens along with our cities.

Consequently, if an appeal to the concerned state departments, counsels and monitoring agencies was made, this would result in a positive transition towards development in the sense of a "win-win situation". Responsible bodies should listen to what the public, calamitous and worried, talks about, share its concerns and acknowledge all those modest, invisible efforts of civil organizations and street food vendors to make a difference in our cities, livelihoods, and

lives. These are those places that provide opportunities, where we can find the passed memories of our childhood and retain the forgotten traditional tastes of our kitchens.

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9 Appendices

9.1 Case studies

9.1.1 M. Balar Raju (mobile tiffin vendor)

M. Balar Raju aged 35, has a mobile tiffin centre and is a vendor selling *Idli*, *Wada*, *Dosa* and *Mirchi Bajji*. Balar Raju dropped out of education due to his family's inability to pay the school fees. His mother was a domestic worker and his late father was a laborer. He was forced to start food vending at the age of fourteen. He obtains his provisions like *uraddal*, groundnuts, rice flour, green chili etc. from the nearby Secunderabad and Monda markets.

He wakes up by 4 o'clock early in the morning and starts with grinding in order to prepare the necessary batters. For cooking, he uses a powder stove since he cannot afford a gas stove. When the food is prepared, he stores it in cans for selling it on the lanes.

Madhavi, aged 30, is an illiterate woman from Hyderabad who married her husband B. Raju 10 years ago. She takes most of the responsibility for the sale and often goes to the streets by foot with filled bags and cans. Still, the decision-making is the task of her husband. She says that she and her husband understand each other very well and that they work together. In former times they used to argue now and then on petty issues, but nowadays a local leader counsels them so that these arguments disappeared.

M. Pochamma, B. Raju's mother, has been a domestic worker. She is a nagging type, engaged in local policy and taking care of her grandchildren.

They are mobile with the sale of these items so that they do not have to stay at one place and wait for their customers. Thus they can sustain their incomings and do not need to raise prices. With this strategy, they have survived for many years and simultaneously served the community they live in. All of them work very hard, but since their business only offers a hand-to-mouth existence, they have not been able to increase their lifestyle or to develop any other form of living. They even had to take a loan from micro-financers and now have to pay interest daily. If they fail to pay on a day, they will be charged with higher interest rates the following day.

9.1.2 Joseph's Idli Centre

Joseph is 66 years old and migrated to Hyderabad from Guntur 44 years ago. He worked in a hotel as a cook and used to earn Rs.150 per day, while he had to spend most of it for the rent of his home. With the remaining amount he was not able to feed his family. His wife also used to work as domestic help, clean shops and watering plants at homes. For all that work she earned only Rs. 600 per month. They could not survive despite working day and night. One time while working at the hotel, Joseph had an accident and burnt his hands so that he lost his job. Therefore, he became a food vendor and started selling *idli* and *tiffin*. He has now

been doing this for the past 30 years in Vidyanagar. He starts working at 5am and goes home around 11am. In the evening he also sells snacks like *Mirchi bajji* until the evening around 10pm. He says he is able to save around Rs.200 a day. The family is cooperative and prepares the food to sell it on the market. Joseph himself goes to buy required ingredients, vegetables and provisions.

He says to have lots of problems with traffic police, MCH employees, political party leaders and people who eat and go without paying. When he asks them about payment, they express their inability to pay due to their own problems. He also says that he suffers from health problems caused by pollution on the road and that he has to stand for hours for preparation and sales. Since his family supports him, he can manage to do the work. He took a loan from financiers and pays them high interest rates. With a tragic note he expresses that “hand-to-mouth living is only possible with vending work. We cannot save. We don’t have any governmental help”.

He reveals his inability to pay vehicle fares to bring vegetables as the transporters charge premiums for luggage. Furthermore he sells every item for just Rs. 12 per plate. Regular customers will not negotiate the price, but new people argue and try to bargain for every pie. When there are not enough sales, Joseph has to bear the losses.

His family consists of three daughters and a son. The youngest daughter, K. Chandrakala, aged 28, unmarried, failed her intermediate exams and now works as a domestic help. Rebecca, 30 years, works in a photo studio and earns around Rs. 1500. Ms. Ruth, the eldest, got married and has children. Chandrakala is the one who earns for her own survival and helps her parents. She studied for the first year, but could not get through her exams because of the burden that she had with the family. She was more interested in helping the family than to educate herself. She says that life is her education.

Mr. Anook, aged 29, unmarried, studies in a degree course and also works along with his father, as well as for a fast food center. The work in this center gives him Rs. 150 for 3 hours, which he needs to pay for the college. In the center he has to prepare noodles and chapatis. He employed Suguna, a Maharashtrian, because she knows how to make chapatis. The owner allowed him to employ Suguna since he has been living there from his birth time on and therefore receives all sorts of help from his boss and colleagues. Suguna has two sons going to school, so that she has to work for their education.

9.1.3 Haji Mohd Issack (fruit vendor)

Haji Mohd Issack, aged about 60 years, has been hawking south Indian snack items like *Idli*, *Wada* and *Dosa* along with tea and black tea since he was 16 in 1965. He started earning his livelihood as a fruit vendor and used to sell apples, bananas, *mousambi* (oranges) etc. in the area of Charminar from 1965 to 1983.

Issack has three daughters and four sons. Among them, two daughters and one son are married. Mohd Fareed, aged 28 years, and Mohd Osman, aged 35, support his father in the business.

Osman had ten licenses for vending. However now, municipal authorities have started removing the licenses in the name of food safety. He has to struggle and fight with officials, being supported by the Bhagyanagar Hawkers Union. If he loses the ability to earn his livelihood with street vending, he will not be able to finance his children as it would be necessary. They all go to school and one son attends college.

A brief history of the Bhagyanagar Hawkers Union shall be given: On September 30th1983, communal riots in the *Old City* of Hyderabad arose. During these riots, 62 street vending carts were burnt. There was a curfew for 16 days. A relaxed curfew was imposed for more than a month. At that time, the municipal administration and the police department removed all hawkers from Charminar location, taking away all their raw materials. After the curfew, hawkers came together and formed the union.

The union went to court against Quli Qutub Shah Urban Development Authority, Municipal Corporation of Hyderabad (QQUDA, later renamed as Greater Hyderabad Municipal Corporation), and the police. The High Court appointed a commission for assessing the situation and identifying the truth. The commission reported in favor of 102 hawkers. Then, based on the commission's report, in 1986 the High Court directed the state government to allot proper vending places, identifying 102 hawkers as beneficiaries. The fight went on for 3 years. Following this order, QQUDA established 90 shops for hawkers, but only 54 were given to them. The remaining shops were sold to the general public.

Issacs brother Mohd Moinuddin is among those lucky hawkers and was allotted a shop, so since this time he has been selling fruits. His family, consisting of three children and his wife, totally depends on this business.

9.1.4 Satyanarayana and Bharathi

Satyanarayana has earned his livelihood with street vending for the past 22 years. His wife Bharathi works at home and arranges the ingredients – she cuts vegetables, prepares dough, etc. Both of them get the food ready, keep it on their hawking cart and bring it to the market at Mettuguda. To be able to do all this, they took a loan and repay it in weekly installments. Irrespective of the business flow, they are forced to repay the loan to the micro-financers. In certain situations, they have to take more loans to repay. These situations arise, in their opinion, due to increasing prices of raw materials and market fluctuations. When the prepared ingredients are left over, they often lose a lot.

Their children also help them with preparing and selling. It was not possible to send them to school as they are poor and could not afford to pay the fees. One of their sons has epilepsy, which does not allow them to send him to school or work.

Since their food's taste is famous, neighbors occasionally ask them to cook for festivities. Even then, they finish their work there and come back to their vending stall immediately, since they cannot leave the place as they fear that someone else could occupy it. When Satyanarayana works at a festivity or the like, the family supports him. If they do not make a good business then they will reduce the prices to clear the prepared food. If they have more leftovers, they will throw them as they are not supposed to sell them. They opine that the hoteliers mix and sell leftovers on the next day and no one asks or questions it, but if they even tried it once, they would not be spared.

Because their stall is on the roadside, they get troubled by drunkards and have lots of problems with traffic police. In these cases, which happens very often, they are only spared after giving a bribe of usually around Rs.100. The family already regards this as normality and thus they live with it. In the city, people have no other choice for survival.

9.1.5 Statement of B. Manila, vice president of a women's organization

Manila says that “these people are very hard-working and live in a rent place. Their children's health is very bad and most of the money earned is spent on health issues and food. I help them by providing fewer interests and even do not force them to repay. They have a variety of work by cooking in different places and simultaneously use any chance of earning money, even besides vending. They prepare food with taste and quality as well as they use good water, quality oil and check raw materials properly before buying. They maintain hygiene and keep dishes very neat and clean. In total, the prices are very economical. When something is left, they give the rest to the children and old people of that place.”

9.2 Group discussion

Location: Dilsukhnagar, Hyderabad

Participants:

V.Sampath	N.Suryakantham
Pavan Kumar Sharma	S.K.Ajim
K.Chandraiah	K.Gurumurthy
B.Vasanthalingaiah	T.Ravindar Singh
R.Ramamurthy	H.Siddu

All the participants received a questionnaire consisting of four main questions and were asked to debate.

Questionnaire:

1. How do you rate the quality of food you prepare and the quality of ingredients you use – such as oil, vegetables, water, flour, cereals, etc. ?
2. What do you think of hygiene at the vending points – both personal and food hygiene?
3. What is your opinion on nutritional values you provide with your food?
4. What kind of guidance you are seeing in developing street vending and why is it necessary?

Output of Group Discussion:

Question 1:

The discussion started with the remarks of Mr. Ravindarsingh on the quality of ingredients he uses. He told the group that he is doing the business for the past twenty years and his customer base includes all age groups. He mentioned that the food's quality and taste is good. Regular customers visit his vending point since its inception. He uses the same brand of oil and his customers were satisfied with the quality of the food he serves.

Mr. Ajim said that he uses fresh vegetables which he buys daily from the nearby market. He also told that he uses the same brand of oil and his customers never complained about the quality of the food he serves.

Ms Suryakantham said that she uses municipal water for her preparations and provide the same to her customers as she feels it is better than bore well water. However, since she is not able to get water near her stall, she brings it from her home. In response, most group members attested that they too have problems in getting municipal supplied water at their stalls and most bring water from their home for their preparations and serving. All expressed their desire to have clean water supply near their vending location and stated that the GHMC should take initiatives in this regard.

Almost all participants depend on kirana shop vendors near their home for their ingredients. They believe that the shop owners know them better and give them quality items at a cheaper price. Also, they feel they have the freedom to choose and question him if any substandard quality items are provided to them.

None of the participants has the opinion that their food quality is inferior. They feel that they provide better quality food items than any other hotel in the neighborhood at a reasonable price. They believe that quality and the taste of food is more important to retain a customer.

Question 2:

The group was given a brief explanation about hygiene. Referring to that, all the participants responded positively and opined that they too focus on keeping themselves and their stalls clean and neat. They know that cleanness at their vending point is a key factor to attract customers. Though they have a problem with the availability of water, they wash their hands repeatedly while working and clean the utensils and plates with clean water. They also expressed that they serve the food in disposables if customers want.

The group was asked about hygiene while working as they all do cleaning plates, removing the used plates and serving at the same time. One of them responded that collecting used plates and cleaning were done by one person and serving was done by another. These two duties almost never have to be done by a single person at any particular moment. Almost all of them agreed and told that they also keep separate people for clearing and cleaning and those persons do not serve food items.

The question of using aprons while discussing the preparation and servicing of food items was raised. None of the participants showed interest in discussing this issue. However, upon repeated attempts, they responded negatively. Most of them felt that the use of aprons, gloves, and hair caps while doing their work is tedious. With high temperatures in Hyderabad, they sweat profusely. Also, they expressed that extra expenditures would affect their business as they cannot transfer the burden to their customers for the fear of losing business. Anyway, most of their customers never asked them to use these additional precautions.

Regarding the disposal of wastewater from hand washing of customers after eating is collected mostly in a plastic container and thrown into the nearby drain or waste land. Solid waste is also collected at one place and is disposed to a garbage bin arranged by GHMC in the neighborhood. However, most participants felt that the garbage bins are arranged too far from their locations and it is uneasy for them to dispose waste at regular intervals to keep premises clean all the time.

Question 3:

The participants were asked whether they require any kind of support from the government or its departments to improve their business standards. To this they responded in an unanimous voice that they need proper water supply and waste disposable facilities at the nearby points

of their business. They expressed that they were victims of corruption as some employees from municipal administrations like sewage, sanitary, town planning and from the police department demand regular payments for doing their businesses.

All vendors expressed that the government should look into the matter and provide some guidance for stabilizing their businesses with provisions of vending places, water supply, official business status and loan facilities for their business development. Upon asking whether they are willing to train themselves in improving quality and nutrition in their preparations, all the respondents showed a positive response. However, none of them underwent that kind of training.

All expressed the need to form a union of vendors in the locality to safeguard their business interests. They know that a group can offer resistance to any bad thing coming in their way, either from central or state government, local civic bodies or from unlawful sections of the society. The collective effort boosts their moral and helps safeguarding their individual and business interests.

Most respondents did not show any interest in having a specific zone for street vending. Their opinion is that their business is done mainly through two factors – convenience and timely availability of food for the customers. If at all they move their place to any particular location, they may lose their customer base. Most are of the opinion that the government should intervene and provide support through different welfare programs for street vendors. This would enable them to generate quality business and more customer satisfaction.

Some respondents are victims of loan sharks who finance them on a daily basis. One of the participant, Mr. S. K. Ajim, has taken a loan of Rs. 10,000 for his business and he is paying Rs.100 per day as repayment. These loans erode the life style of the vendors as most of their earnings are spent for the interest payments. So, most of the group members expressed that the government should consider providing financial assistance to these vendors at very low interest rates which directly would influence the quality and quantity of street food vending.

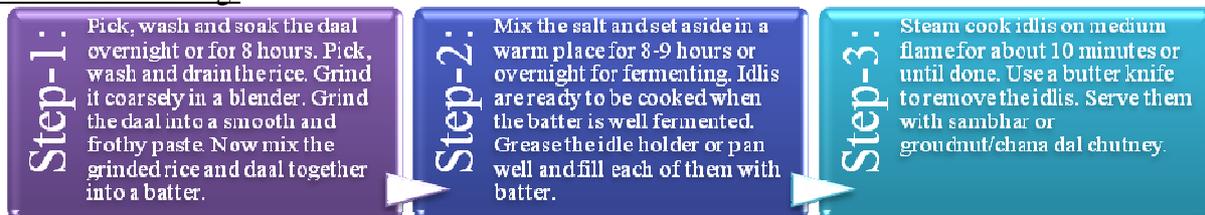
9.3 List of items and options to improve food safety

SOUTH INDIAN SNACKS

1. IDLY

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Rice • Urad Daal (white) • Salt • Pinch of baking soda • Oil for greasing the pans 	<ul style="list-style-type: none"> • Biyyam • Minappappu • Uppu • Vanta soda • Nune 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall • Also sold on streets by taking finished products in cans on bicycles or by foot.

Process of making:

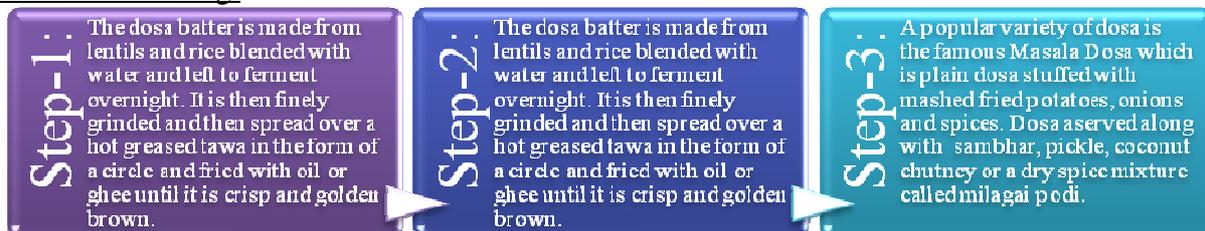


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue. Also quality of ingredients, cleanliness of utensils and machinery (mixer grinder) used for preparation of chutneys is a big concern.

2. DOSA & MASALA DOSA

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Blackgram dal • Rice • Oil • Salt 	<ul style="list-style-type: none"> • Biyyam • Minappappu • Nune • Uppu 	<ul style="list-style-type: none"> • Dough prepared at home/stall • The final product sold at the stall • Also sold on streets by taking finished products in cans on bicycles or by foot.

Process of making:

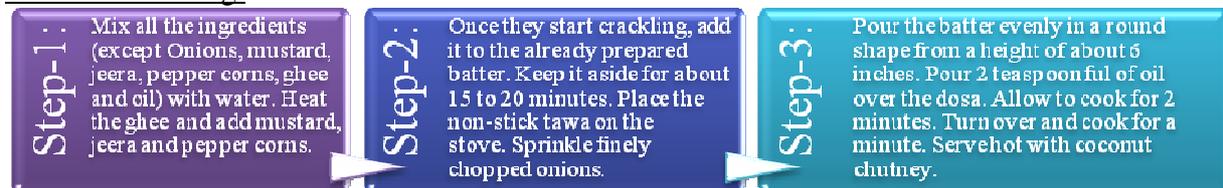


Hygienic and nutritional lapses to watch out for during the process: Personal hygiene of the cook is an issue. Also quality of ingredients, cleanliness of utensils and machinery (mixer grinder) used for preparation of chutneys is a big concern.

3. RAVA DOSA

Ingredients (<i>in English</i>)	Ingredients (<i>in Telugu</i>)	Nature of Vending
<ul style="list-style-type: none"> • Rava • Rice powder • Flour • Green chillies finely chopped • Small piece of ginger finely chopped • Curry leaves • Finely chopped Coriander • Onion finely chopped • Chopped Coconut • Jeera • Black pepper corns • Mustard seeds • Salt • Ghee • Oil • Water 	<ul style="list-style-type: none"> • Rava • Biyyapu pindi • Maida • Pachimirchi • Allam • Karivepaku • Kothimeera • Ullipayalu • Kobbari • Jeelakarra • Miryalahu • Avalu • Uppu • Neyyi • Nune • Neeru 	<ul style="list-style-type: none"> • Items prepared and sold at the vending location.

Process of making:

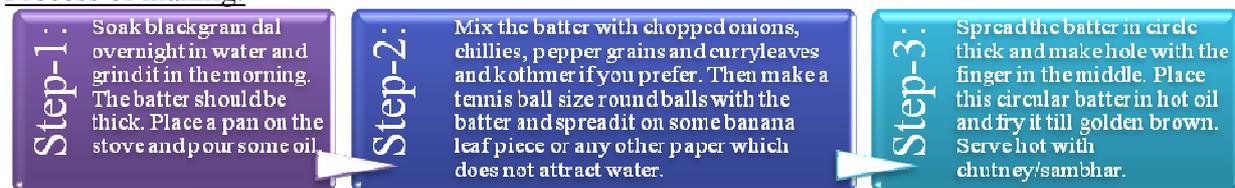


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue. Also quality of ingredients, cleanliness of utensils and machinery (mixer grinder) used for preparation of *chutneys* is a big concern.

4. WADA

Ingredients (<i>in English</i>)	Ingredients (<i>in Telugu</i>)	Nature of Vending
<ul style="list-style-type: none"> • Blackgram dal • Oil • Salt 	<ul style="list-style-type: none"> • Minappappu • Nune • Uppu 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:

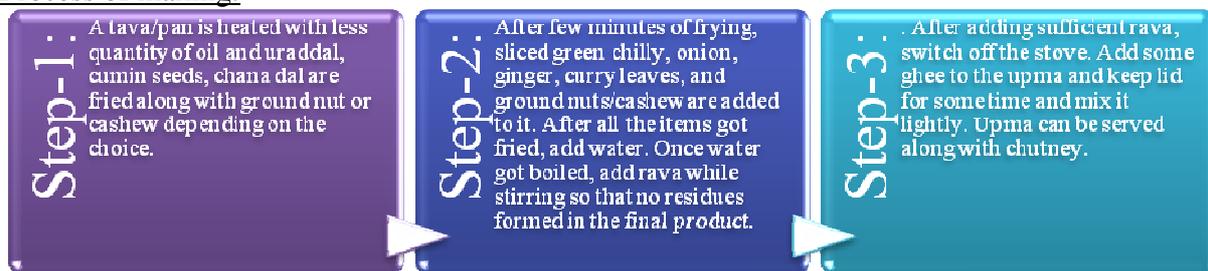


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially oil used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue. Also quality of ingredients, cleanliness of utensils and machinery (mixer grinder) used for preparation of *chutneys* is a big concern.

5. UPMA

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •Semolina(Suji (Rava)) •Onions •Green chilly •Ginger •Blackgram dal •Mustard •Ground nuts •Curry leaf •Oil •Salt 	<ul style="list-style-type: none"> •Bombay ravva •Ullipayalu •Pachimirchi •Allam •Minappappu •Avalu •Pallilu •Karivepaku •Nune •Uppu 	<ul style="list-style-type: none"> •Items prepared and sold at the vending location.

Process of making:

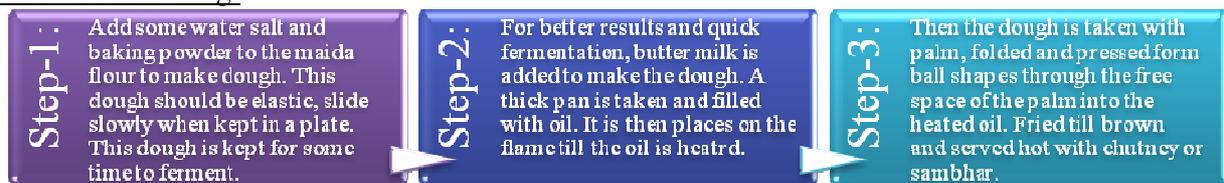


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue. Also quality of ingredients, cleanliness of utensils and machinery (mixer grinder) used for preparation of chutneys is a big concern.

6. MYSORE BAJJI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •Maida •Salt •Baking powder 	<ul style="list-style-type: none"> •Maida •Uppu •Vanta soda 	<ul style="list-style-type: none"> •Items prepared and sold at the vending location. •Some vendors prepare finished product at home and sell on street.

Process of making:

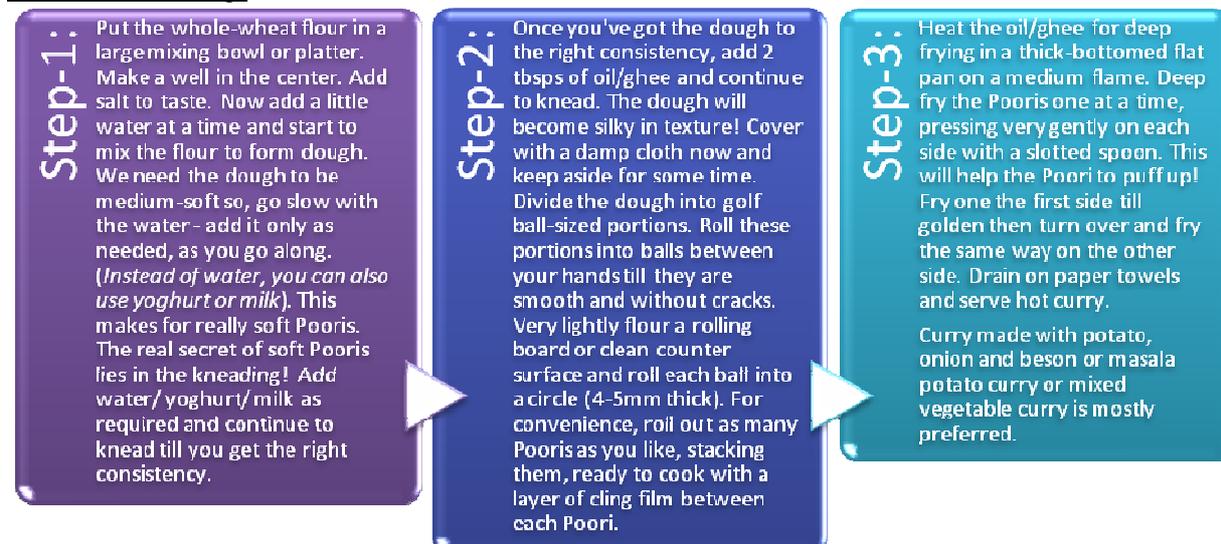


Hygienic and nutritional lapses to watch out for during the process: Quality of oil used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue as the batter is mixed with bare palms and humid or hot temperatures cause a lot of sweating. Also quality of ingredients, cleanliness of utensils and machinery (mixer grinder) used for preparation of chutneys is a big concern.

7. PURI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Whole wheat flour • Water to make dough • Oil • Salt 	<ul style="list-style-type: none"> • Maida • Neeru • Nune • Uppu 	<ul style="list-style-type: none"> • Items prepared and sold at the vending location.

Process of making:

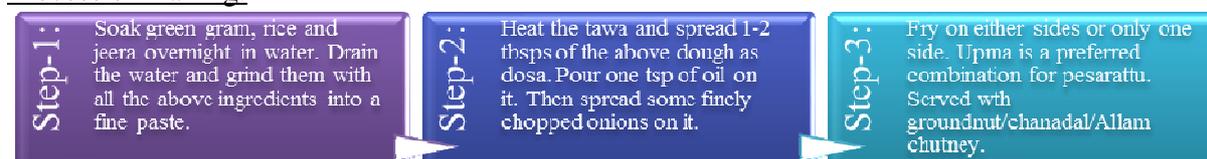


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially oil used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue as dough is made with bare palms. Also quality of ingredients, cleanliness of utensils used for preparation of curry is a concern.

8. PESARATTU

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Green gram • Rice • Ginger • Green chillies • Onion • Jeera • Salt 	<ul style="list-style-type: none"> • Pesara pappu • Biyyam • Allam • Pachimirchi • Ullipayalu • Teelakama • Uppu 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:

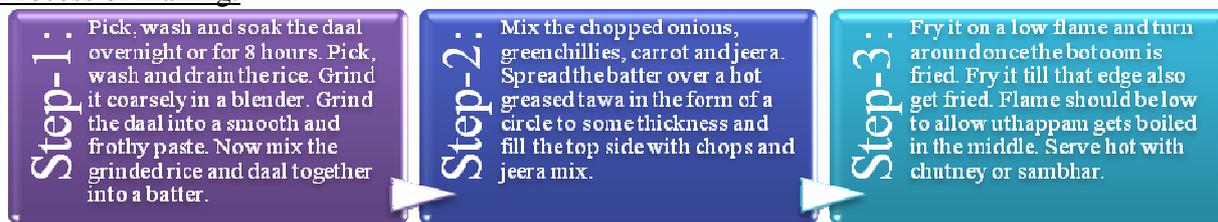


Hygienic and nutritional lapses to watch out for during the process: Personal hygiene of the cook is an issue. Also quality of ingredients, cleanliness of utensils and machinery (mixer grinder) used for preparation of batter and chutneys is a big concern.

9. UTHAPPAM

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Rice • Urad Daal (white) • Salt • Oil • Onions chopped • Curr.in seeds • Green chillies • Carrot • Corriander leaves 	<ul style="list-style-type: none"> • Biyyam • Minappappu • Upppu • Nunc • Ull.payalu • Jeelakatta • Pachimirchi • Carrot • Kothimreera 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:



Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients, cleanliness of utensils and machinery (mixer grinder) used for preparation of chutneys is a big concern.

10. MIRCHI BAJJI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Chana flour • Oil • Water • Salt • Backing soda • Green chiles/ green peppers 	<ul style="list-style-type: none"> • Senaga pindi • Nunc • Neeru • Uppu • Vanta soda • Mirchi 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:

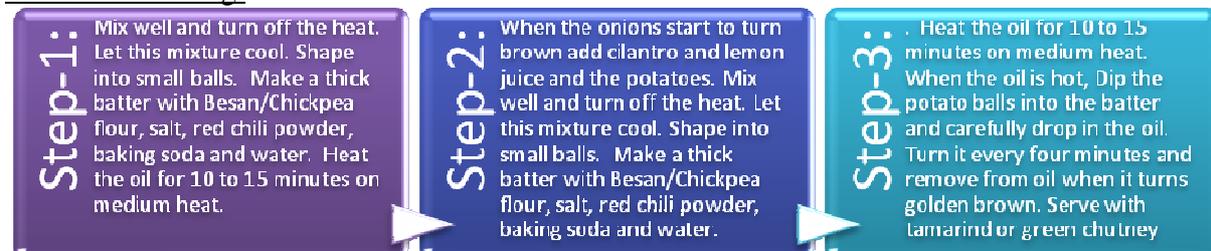


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially the oil used in the process. Personal hygiene of the cook is an issue as the cook uses bare palms to dip the chilli / potato slice in the batter before placing it into hot oil.

11. ALOO BONDA

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Potatoes (boiled and peeled and loosely mashed) • Cumin and mustard seeds • Fresh green chili chopped finely - to taste • Ginger & Garlic (finely chopped) • Chopped Onions • Turmeric powder • Cilantro leaves (chopped) • Salt to taste • Lemon juice • Besan • Cayenne Pepper • Baking Soda • Oil 	<ul style="list-style-type: none"> • Bangaladumpalu • Joelakarra, Avalu • Pachi mirchi • Allam, Vellulli • Ullipayalu • Pasupu • Kothimeera • Uppu • Nimma rasam • Senaga pindi • Miriyalu • Vanta soda • Nune 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:

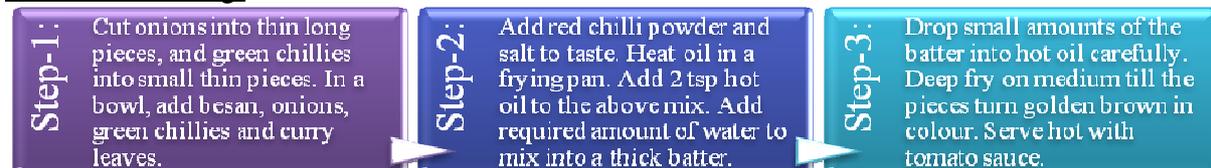


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

12. PAKODA

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Besan • Onions • Green chillies • Curry leaves • Red chilli powder • Salt • Oil 	<ul style="list-style-type: none"> • Senagapindi • Ullipayalu • Pachi mirchi • Kariv epaku • Karam • Uppu • Nune 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:

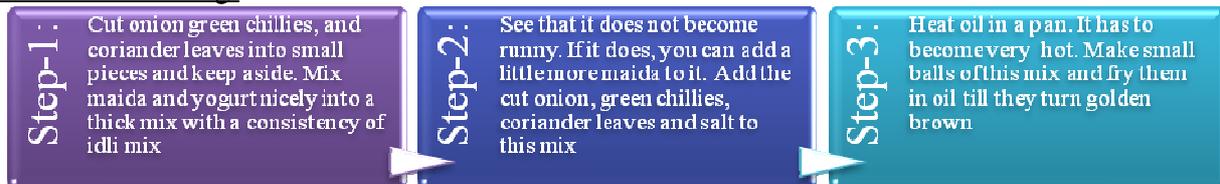


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially the oil used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

13. PUNUGULU

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •1 cup of All-purpose flour or Maida •1 medium sized onion •3 green chillies •1 1/2 cups yogurt or buttermilk •Coriander leaves •Salt •Oil for frying 	<ul style="list-style-type: none"> •Maida •Ullipayalu •Pachimirchi •Majjiga •Kothimeera •Uppu •Nune 	<ul style="list-style-type: none"> •Some of the items prepared at home/stall •The final product sold at the stall

Process of making:

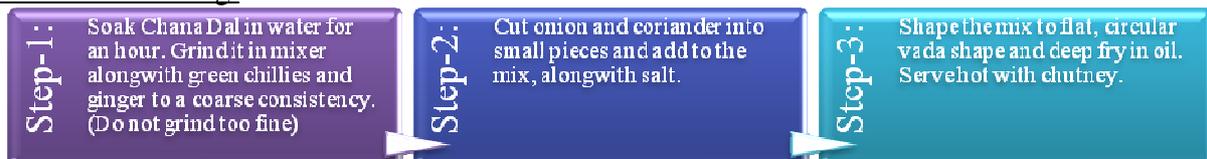


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially the oil used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue as bare palms are used to put the batter into hot oil.

14. MASALA WADA

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •Chana Dal - 1 cup •Green Chillies -3 •Small Onion -1 •Ginger •Coriander (Cilantro) •Salt 	<ul style="list-style-type: none"> •Minappappu •Nune •Uppu 	<ul style="list-style-type: none"> •Some of the items prepared at home/stall •The final product sold at the stall

Process of making:

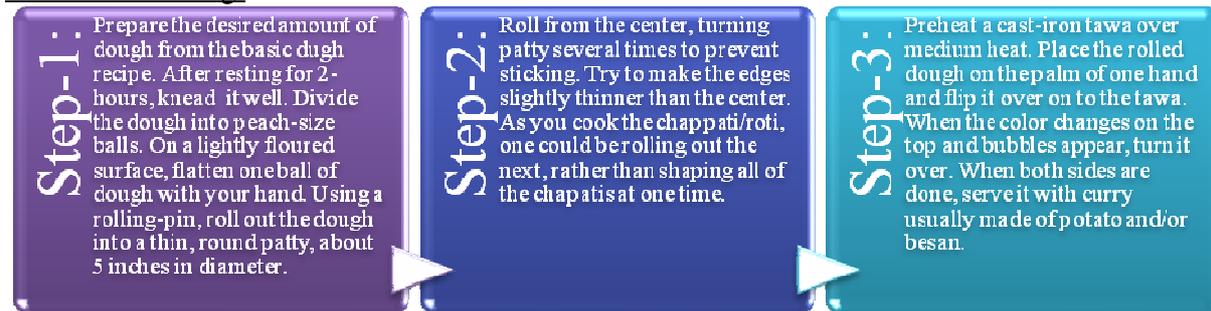


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially the oil used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue as bare palms are used to put the batter into hot oil.

15. CHAPATHI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •Wheat flour •Salt 	<ul style="list-style-type: none"> •Minappappu •Nune •Uppu 	<ul style="list-style-type: none"> •Some of the items prepared at home/stall •The final product sold at the stall

Process of making:



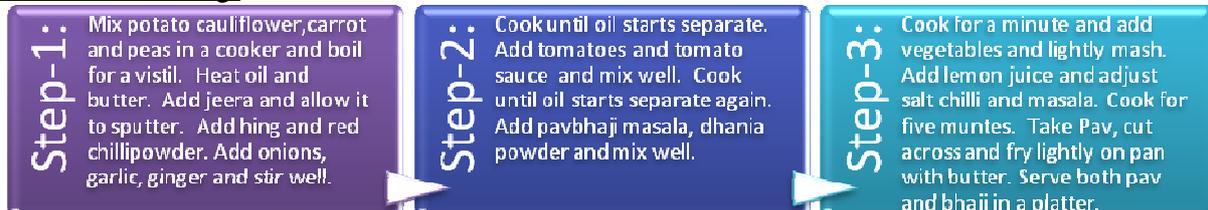
Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially the oil used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue as bare palms are used in preparing the dough and rolling *chapathis*.

NORTH INDIAN SNACKS

1. PAVBHAJI

Ingredients (In English)	Ingredients (In Telugu)	Nature of Vending
<ul style="list-style-type: none"> •Potato 3 cups diced small •Cauli flower 2 cups finely chopped •Frojen green peas 1 cup •Carrot ½ cup diced small •Haldi ¼ tea spoon •Salt to taste •Onion 1 medium finely chopped •Asafetida (Hing) pinch •Water 2 cups •Oil 1 tbsp •Butter 1 tbsp •Cumin seeds (jeera) ½ tsp •Red chilli powder ¼ tsp •Tomato 1 medium •Tomato sauce ½ cup •Garlic 2 tsp minced •Ginger 2 tsp minced •Lemon juice ½ cup •Pavbhaji masala 2 tsp •Dania powder 1 tsp 	<ul style="list-style-type: none"> •Bangaladumpalu •Cauliflower •Pachi batani •Carrot •Pasupu •Uppu •Ulli payalu •Inguva •Neeru •Nune •Venna •Jeelakarra •Karam •Tomato •Tomato sauce •Vellulli •Allam •Nimma rasam •Pavbhaji masala •Dhaniyala podi 	<ul style="list-style-type: none"> •Some of the items prepared at home/stall •The final product sold at the stall

Process of making:



Hygienic and nutritional lapses to watch out for during the process: Quality of vegetables and the oil used in the process, necessary cleaning of the ingredients, cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

2. CUTLET

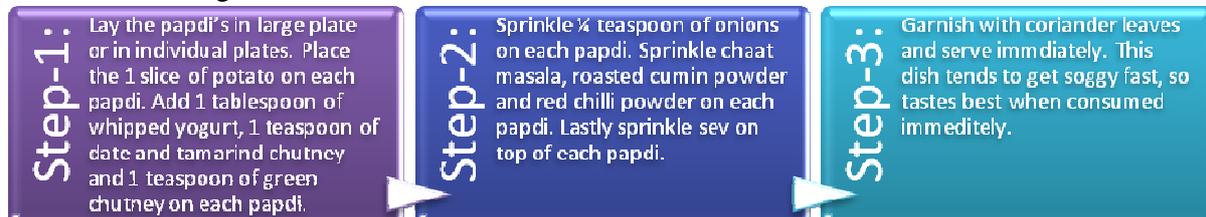
Ingredients (In English)	Ingredients (In Telugu)	Nature of Vending
<ul style="list-style-type: none"> •Boiled and mashed Potato 1 •Onion 1 finely chopped •Rice 2 tbps (soaked for an hour) •Grated coconut 1/2cup •Garlic pods 2 •Red chillies 2 •Jeera 1tsp •Green chillies 2 •Salt •Oil 	<ul style="list-style-type: none"> •Bangala dumpa •Pachi batani •Masala podi •Kothimeera •oil 	<ul style="list-style-type: none"> •Some of the items prepared at home/stall •The final product sold at the stall

Process of making:

Hygienic and nutritional lapses to watch out for during the process: Quality of vegetables, water and the oil used in the process, necessary cleaning of the ingredients, cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

3. PAPDI CHAT

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •1 recipe papdi's (flattened crisp puris) •1 recipe of date and tamarind chutney •1 recipe of green chutney •2 cups of boiled and sliced potatoes (uses about 3 potatoes) •½ cup finely chopped onions •½ cup sev •1 cup whipped yogurt •2 tablespoons chaat masala •2 tablespoon roasted cumin powder •1 teaspoon red chilli powder •chopped coriander leaves for garnishing 	<ul style="list-style-type: none"> •Papdi •Chintapanu chutny •Pacha chutny •Bangaladumpalu •Ullipayalu •Kara pusa •Pergugu •Chaat masala •Jeelakarra podi •Karam •Kothimeera 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

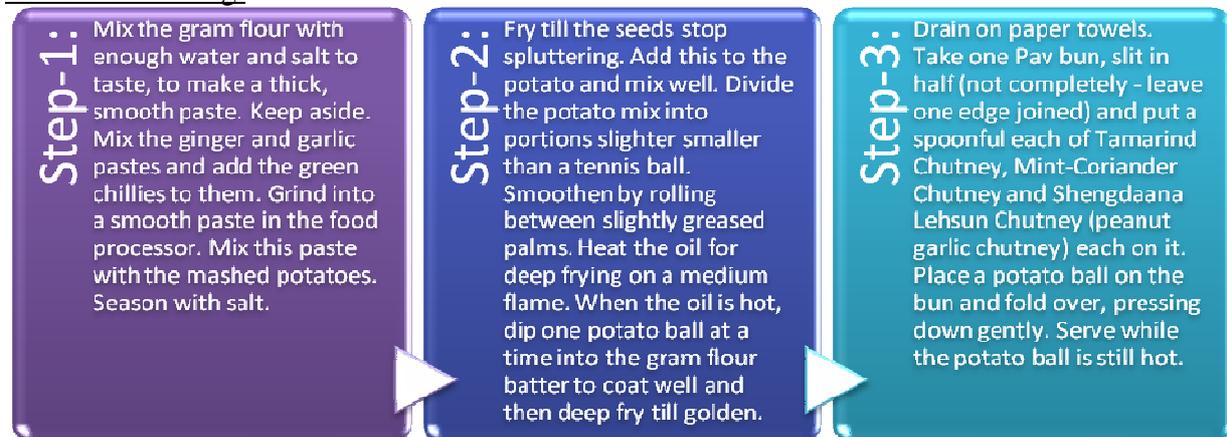
Process of making:

Hygienic and nutritional lapses to watch out for during the process: Quality of vegetables, curd and the oil used in the process, necessary cleaning of the ingredients, cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

4. VADA PAV

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •Potatoes boiled, peeled and mashed •2 tsps garlic paste •1 tsp ginger paste •3 green chillies •1/2 tsp turmeric powder •1/2 tsp black mustard seeds •6-7 curry leaves •Salt to taste •2 cups bengal gram flour •cooking oil for deep frying •6 Pav buns •1 cup Tamarind Chutney •1 cup Mint-Coriander Chutney •1/2 cup Shengdaana Lehsun Chutney 	<ul style="list-style-type: none"> •Bangaladumpalu •Vellulli paste •Allam paste •Pachi mirchi •Pasupu •Avalu •Karivepaku •Uppu •pindi •nune •pav rotte •Chintapandu chutney •Mint-Dhaniya leaves chutney 	<ul style="list-style-type: none"> •Some of the items prepared at home/stall •The final product sold at the stall

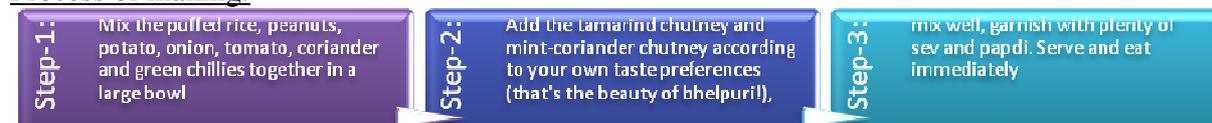
Process of making:



Hygienic and nutritional lapses to watch out for during the process: Quality of vegetables and the oil used in the process, necessary cleaning of the ingredients, cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

5. BHEL PURI

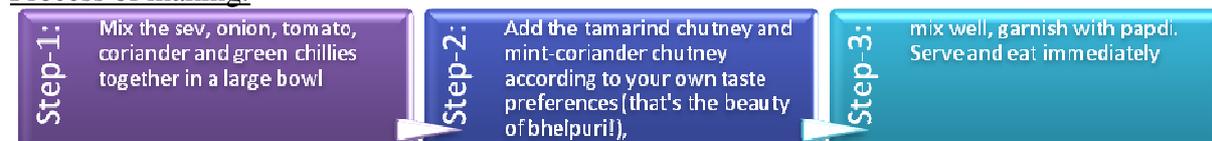
Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •3 cups puffed rice •A handful of roasted and salted peanuts •2 potatoes boiled, peeled and chopped into tiny cubes •1 large onion chopped fine •1 large tomato chopped fine •Half a bunch of coriander chopped fine •2 green chillies chopped fine •Tamarind chutney to taste •Mint-coriander chutney to taste •A handful of coarsely crushed papdi (savoury biscuits made from flour) •1 cup sev 	<ul style="list-style-type: none"> •Maramaalu •Ullipayalu •Endu mirchi •Tomato •Keera •salt •pudina •chinta pandu 	<ul style="list-style-type: none"> •Some of the items prepared at home/stall •The final product sold at the stall

Process of making:

Hygienic and nutritional lapses to watch out for during the process: Cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

6. SEV PURI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Sev (vermicelli-like snack made from gram flour) • 1 large onion chopped fine • 1 large tomato chopped fine • Half a bunch of coriander chopped fine • 2 green chillies chopped fine • 1 tamarind chutney to taste • Mint-coriander chutney to taste • A handful of coarsely crushed papdi (savory biscuits made from flour) 	<ul style="list-style-type: none"> • Kara pusa • Nuni • Ullipayalu • Endu mirchi • Tomato • Keera • salt • pudina • chinta pandu 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

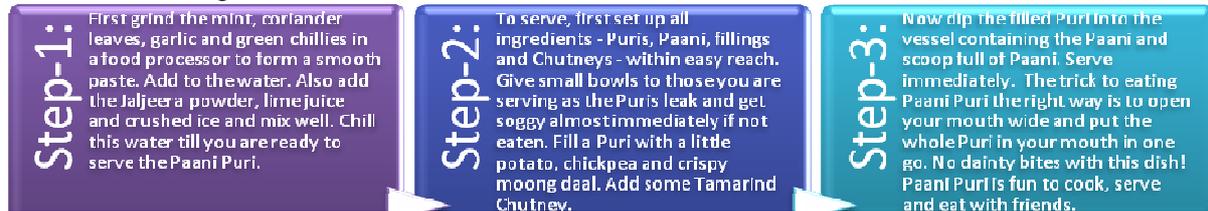
Process of making:

Hygienic and nutritional lapses to watch out for during the process: Cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

7. PANI PURI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Puri • 4 cups water • 6 tbsps Jaljeera • 1 bunch fresh coriander leaves • 1 bunch fresh mint leaves • 3-4 green chillies • 6 cloves garlic • Juice of 2 limes • 1 cup crushed ice • For the filling: • 3 large potatoes boiled and chopped fine, sprinkled with salt to taste • 2 cups boiled and coarsely mashed chickpeas, sprinkled with salt to taste • 1 cup boiled green moong daal • 2 cups Tamarind Chutney (see recipe) 	<ul style="list-style-type: none"> • Puri • Neeru • Jaljira podi • Kothimeera • Pudina • Pachimirchi • vellulli • Nimma rasam • Ice • For the Filling: • Bangaladumpalu • batani • pesarapappu • chintapandu chutney 	<ul style="list-style-type: none"> • Some of the items prepared or bought at home/stall • The final product sold at the stall

Process of making:

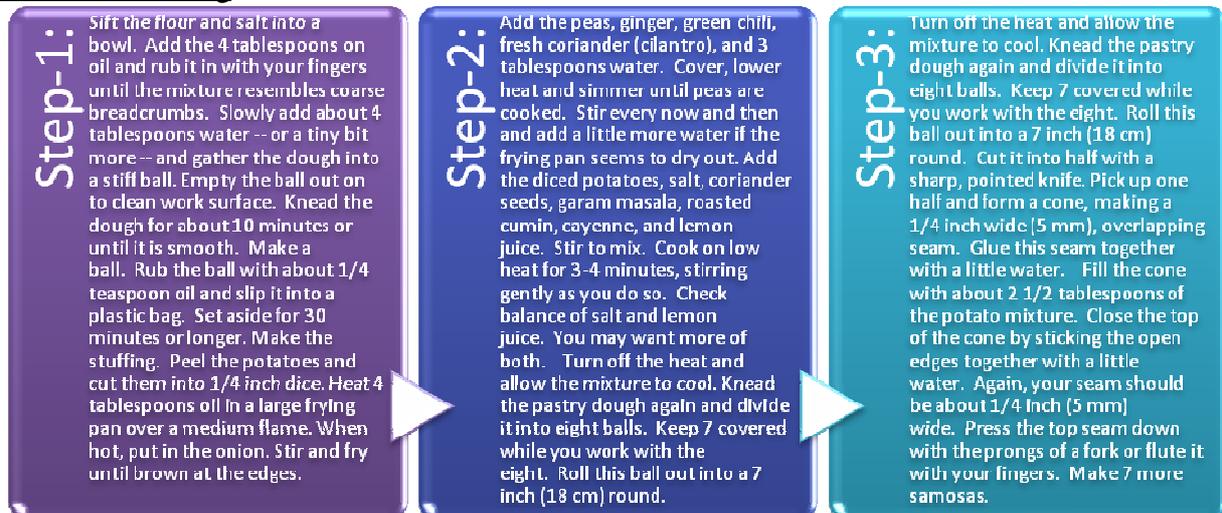


Hygienic and nutritional lapses to watch out for during the process: Quality of ice as well as water used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue as the bare finger is used to make a hole to the *puri* and dip the hand into *paani* to fill it.

8. SAMOSA

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •For the pastry: •2 cups flour •1/2 tsp. salt •4 tbsp. oil •4 tbsp. water •For the stuffing: •Potatoes, boiled and allowed to cool •4 tbsp. oil •1 medium onion, peeled and finely chopped •1 cup shelled peas •1 tbsp. finely grated peeled fresh ginger •1 fresh hot green chili, finely chopped •cilantro •3 Tbsp. water •1 1/2 tsp. salt •1 tsp. ground coriander seeds •1 tsp. garam masala •1 tsp. ground roasted cumin seeds •1/4 tsp. cayenne pepper •2 Tbsp. lemon juice •Oil for deep frying 	<ul style="list-style-type: none"> •For the pastry: •Maida •Uppu •Nune •Neeru •For the stuffing: •Bangaladumpalu •Nune •Ullipayalu •Pachi batani •Allam •Pachimirchi •Kothimccra •Neeru1 •Uppu •Dhaniyalu •Garam masala •Avalu •Miriyalu •Nimmarasam •Nune 	<ul style="list-style-type: none"> •Some of the items prepared at home/stall •The final product sold at the stall •Also some vendors prepare samosa at home or factory and supply them to different vendors in their location.

Process of making

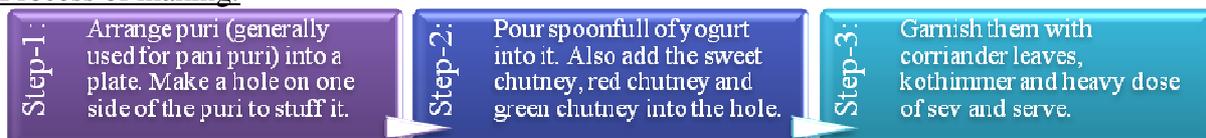


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially the oil used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

9. DAHI PURI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •Puri •Yogurt or Curd •Corriander leaves •Tomato chopped •Tomato sauce •Tamarind Chutney •Red chutney (prepared from chillies) •Green chutney (prepared from pudina and Corriander leaves) •Onions chopped •Sev (for garnish) 	<ul style="list-style-type: none"> •Puri •Perugu •Kothimeera •Tomato •Tomato sauce •Teepi Chutney (Chintapandu, panchadara) •Mirapa chutney •Pacha chutney (kothimera, pudina) •Ullipayalu •Kara pusa 	<ul style="list-style-type: none"> •Some of the items prepared at home/stall •The final product sold at the stall

Process of making:

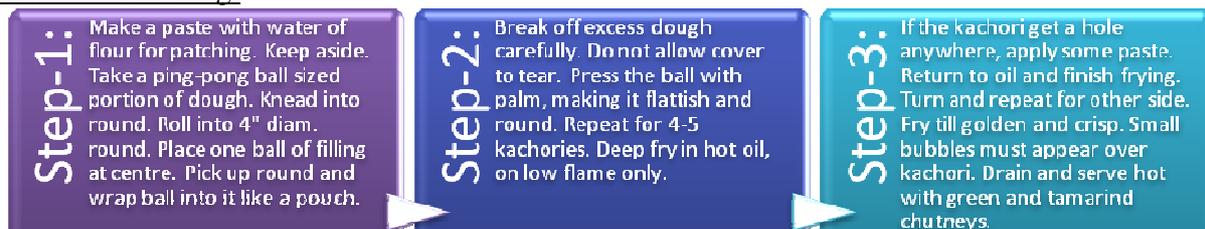


Hygienic and nutritional lapses to watch out for during the process: Quality of curd used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue as the bare finger is used to make a hole to the *puri*.

10. KACHORI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •For Cover •Plain flour •Oil •Salt to taste •Cold water to knead dough •For Filling •Yellow moong dal (<i>washed and soaked for 1/2 hour</i>) •Plain flour for patching •Garam masala •Red chilli powder •Coriander (Dhania) powder •Coriander seeds crushed coarsely •Fennel (saunf) seeds crushed coarsely •Cumin seeds •Mustard seeds •Coriander leaves (<i>finely chopped</i>) •Asafetida •Oil to deep fry •Salt to taste 	<ul style="list-style-type: none"> •For Cover •Maida pindi •Oil •Uppu •Neeru •For Filling •Nana pettina pesarappu •Maida Pindi •Garam masala •Karam •Dhaniyala podi •Dhaniyalu •Saunf •Jeela karra •Avalu •Kothimeera •Inguva •Nune •Uppu 	<ul style="list-style-type: none"> •Some of the items prepared at home/stall •The final product sold at the stall

Process of making:

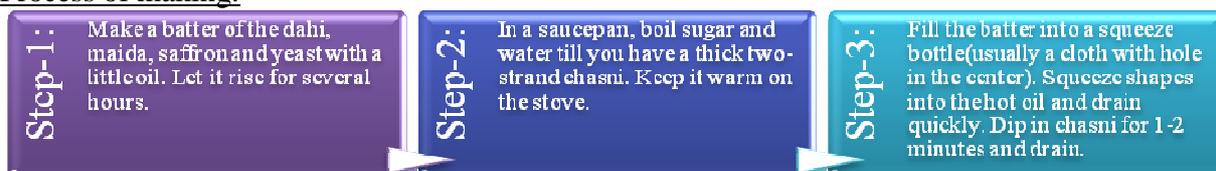


Hygienic and nutritional lapses to watch out for during the process: Quality of the oil used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

11. JALEBI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> •½ cup: white flour or maida •2 tbsp: Yoghurt or dahi •½ tsp: Yeast •½ cup: Sugar •1 cup: Water •A few strands of saffron •Oil for frying •A pinch of salt •A little oil 	<ul style="list-style-type: none"> •Maida pindi •Perugu •Yeast •Panchadara •Neeru •Kunkuma puvvu •Nune •Uppu 	<ul style="list-style-type: none"> •Some of the items prepared at stall •The final product sold at the stall •Also some vendors prepares the items at home or factory and sell at the stall.

Process of making:

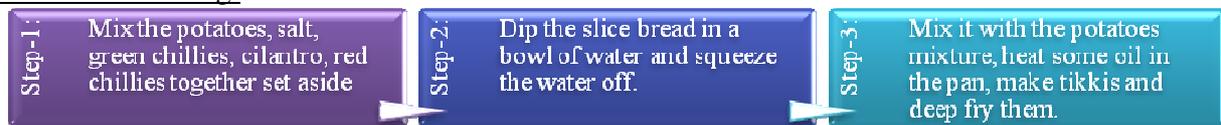


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially the oil used in the process and cleanliness of the utensils used in the preparation. Also the cloth used to squeeze batter is a big concern as it is not cleaned after every use.

12. ALOO TIKKI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • 3 boiled potatoes • 2 slice bread • 2 green chillies • Cilantro • Red chilli powder • Salt 	<ul style="list-style-type: none"> • Bangaladumpalu • Rotte • Pachimirchi • Kothimeera • Karam • Uppu 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:



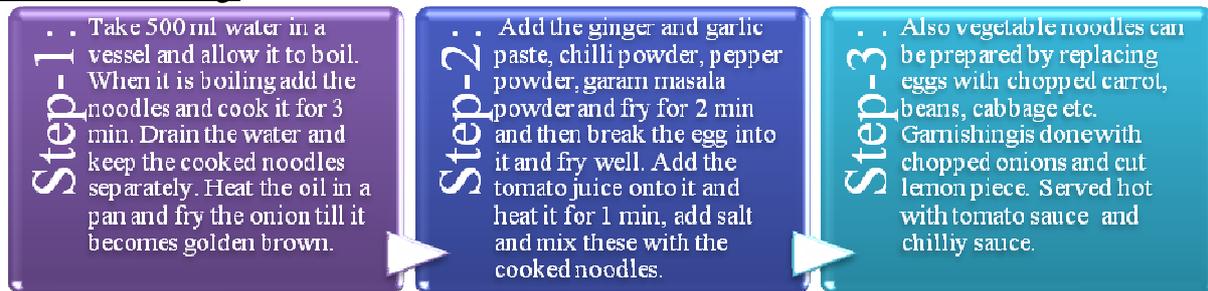
Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially the oil used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

CHINESE DISHES

1. NOODLES

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Plain Noodles - 1 packet • Onion cut into small pieces-1 • Tomato juice-2 tbs • Ginger and garlic paste-1 tsp • Garam masala- 1/2 tsp • Chilli powder- 1 tsp • pepper powder- 1 tsp • Soya sauce • Chilli sauce • Egg-1/Vegetables (finely chopped) • Oil- 1 tbs • Salt as required 	<ul style="list-style-type: none"> • Noodles • Ullipayalu • Tomato juice-2tbs • Allam, Vellulli • Garam masala • Karam • Miriyala podi • Soya sauce • Chilli sauce • Guddu/Kuragayalu • Nune • Uppu 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:

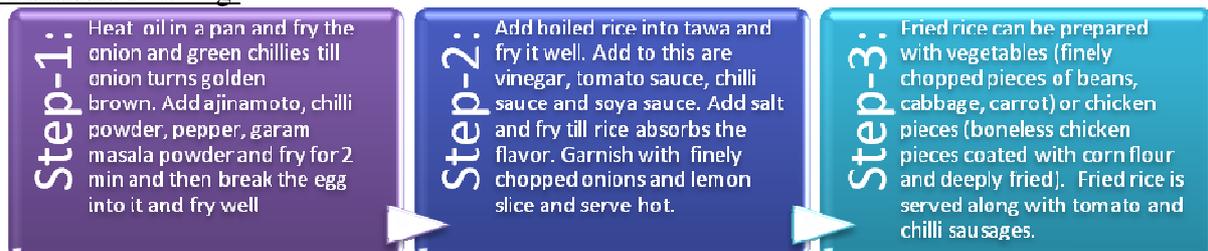


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially the oil used in the process and cleanliness of the utensils used in the preparation. The vegetables or the onions are chopped in large quantities and are used throughout the day’s business hours without proper storage facilities which attracts insects. Personal hygiene of the cook is an issue as bare palms are used to put ingredients into pan.

2. FRIED RICE

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Rice (Boiled) • Onion (chopped) • Green Chillies (chopped) • Eggs / Vegetables • Red chilli powder • Garam masala • Tomato sauce • Soya sauce • Vinegar • Chilli sauce • Lemon • Salt • Pepper • Ajinomoto 	<ul style="list-style-type: none"> • Biyyam • Ullipayalu • Pachhi irchi • Guddu / Kuragayalu • Karam • Masala • Tomato sauce • Soya sauce • Vinegar • Chilli sauce • Nimmakaya • Uppu • Mirayala podi • China salt 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:

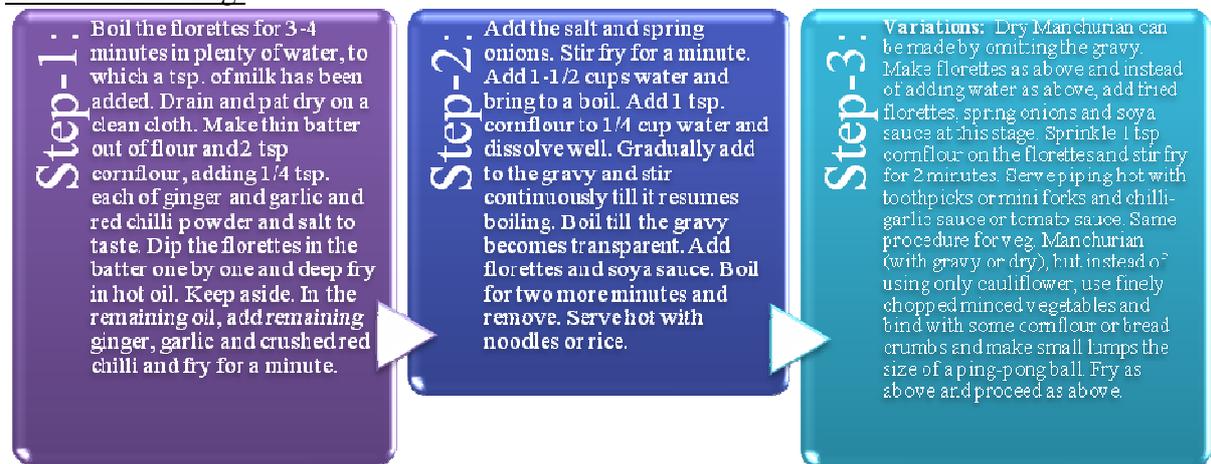


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially the oil used in the process and cleanliness of the utensils used in the preparation. Vegetables or onions are chopped in large quantities and are used throughout the day’s business hours without proper storage facilities which attract insects. Personal hygiene of the cook is an issue as bare palms are used to put ingredients into pan.

3. GOBI MANCHURIA

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • 1 pcs: Cauliflower (medium, clean and broken into big florettes) • 1/4 cup: Plain flour • 3 tsp: Cornflour • 1 small bunch: Spring onion (finely chopped) • 2 tsp: Ginger (finely chopped) • 1 tsp: Garlic (finely chopped) • 1/4 tsp: Red chilli powder • 2 no: Red chillies (dry) • 1 tsp: Milk • 3 tsp: Oil • 1-1/2 cup: Water 	<ul style="list-style-type: none"> • Cauli flower • Maida • Corn flour • Ullipayalu • Allam • Vellulli • Karam • Endu mirchi • Palu • Nunc • Neeru 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:



Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients especially the vegetables and oil used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue as bare palms are used to put ingredients into the pan.

BEVERAGES

1. FRUIT JUICE

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Desired Fruit (Pineapple, Apple, Mango, Orange, Sapota, Grapes, Banana etc.) • Ice • Water • Sugar 	<ul style="list-style-type: none"> • Pandlu (Pine apple, Apple, Mamidi, Battayi, Sapota, Draksha, Arati; andu) • Ice • Neeru • Panchadara 	<ul style="list-style-type: none"> • The product is prepared and sold at the stall

Process of making:

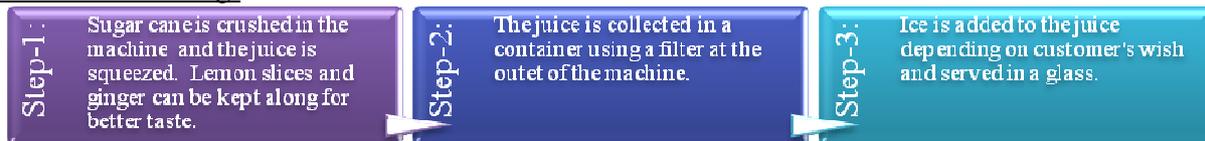


Hygienic and nutritional lapses to watch out for during the process: Quality of fruits used in the process. Cleanliness of the utensils used in the preparation is important as their repeated usage without cleaning attracts insects. Personal hygiene of the cook is an issue as bare palms are used to handle ingredients. Another important factor is the quality of ice and water used in the preparation.

2. SUGAR CANE JUICE

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Sugar cane • Ice 	<ul style="list-style-type: none"> • Cheraku • Ice 	<ul style="list-style-type: none"> • The product is prepared and sold at the stall

Process of making:



Hygienic and nutritional lapses to watch out for during the process: Quality of ice used in the process. Cleanliness of the utensils used in the preparation, especially of sugarcane juice since it is very sweet and sticky, is important as their repeated usage without cleaning attracts insects. Personal hygiene of the cook is an issue as bare palms are used to handle ingredients and utensils.

3. LASSI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Curd • Sugar • Cream 	<ul style="list-style-type: none"> • Perugu • Panchadara • Pala cream 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:

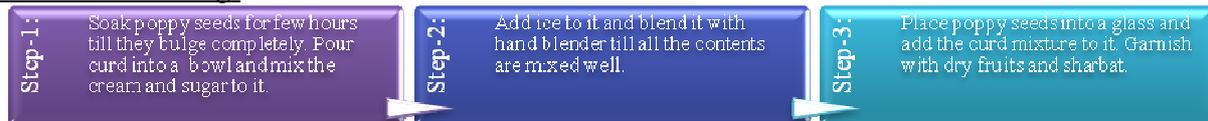


Hygienic and nutritional lapses to watch out for during the process: Quality of curd used in the process. Cleanliness of the utensils used in the preparation is important as their repeated usage without cleaning attracts insects. Personal hygiene of the cook is an issue as bare palms are used to handle ingredients. Another important factor is the quality of ice used in the preparation.

4. FALUDA

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Curd • Sugar • Cream • Poppy seeds • Sugar syrup (Sharbat) 	<ul style="list-style-type: none"> • Perugu • Panchadara • Pala cream • Sabja gunjalu • Panchadara pakam 	<ul style="list-style-type: none"> • Some of the items prepared at home/stall • The final product sold at the stall

Process of making:



Hygienic and nutritional lapses to watch out for during the process: Quality of curd used in the process. Cleanliness of the utensils used in the preparation is important as their repeated usage without cleaning attracts insects. Personal hygiene of the cook is an issue as bare palms are used to handle ingredients. Another important factor is the quality of ice used in the preparation.

5. LEMON SODA

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Lemon • Masala salt / Salt • Soda (Water is carbonated with soda machine) 	<ul style="list-style-type: none"> • Nimmakaya • Masala nppu • Soda 	<ul style="list-style-type: none"> • The product is prepared and sold at the stall

Process of making:

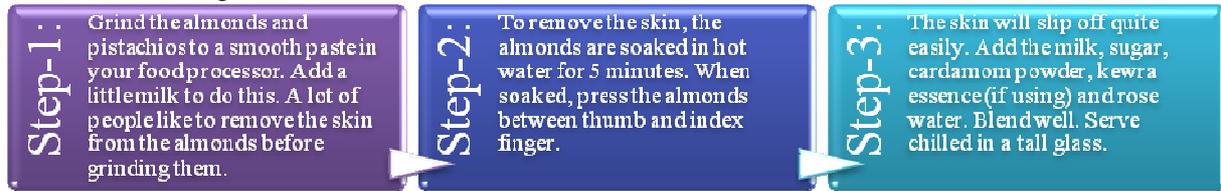


Hygienic and nutritional lapses to watch out for during the process: Quality of lemon, water and ice used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is also an issue as bare palms are used to handle ingredients. Another important factor is the quality of ice used in the preparation.

6. BADAM MILK

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • 1 cup almonds • 1 cup pistachios • 3 cups chilled/warm milk • Sugar to taste • 2/3 tsp cardamom powder • 2 tbsps kewra essence (available at Indian groceries) - optional • 2 tpsps rose water 	<ul style="list-style-type: none"> • Pandlu (Fine apple, Apple, Mamidi, Battayi, Sapota, Draksha, Aratipandu) • Ice • Neeru • Panchadara 	<ul style="list-style-type: none"> • The product is prepared and sold at the stall

Process of making:



Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients used in the process and cleanliness of the utensils used in the preparation as the ingredients attract insects easily. Personal hygiene of the cook is an issue.

7. KULFI

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • 1 litre full cream/ whole milk • 1 can (400 gm) sweetened condensed milk • 1 cup powdered milk • 1 cup sugar • 1 tsp cardamom powder • 1/2 cup unsalted roasted almonds/pistachios cut into slivers (optional) 	<ul style="list-style-type: none"> • Palu/Pala cream • Pala podi • Panchadara • Valika podi • Badam palukulu 	<ul style="list-style-type: none"> • The product is prepared at home or stall and sold at the stall • Also kulfi is prepared at carts and sold moving from street to street

Process of making:

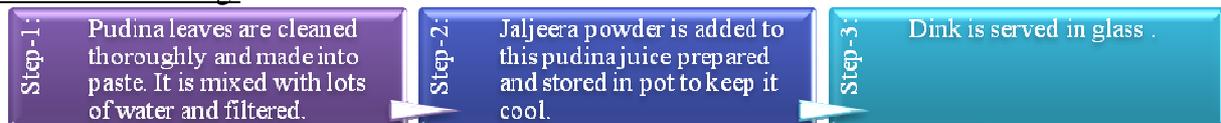


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients used in the process and cleanliness of the utensils used in the preparation as the ingredients attract insects easily. Personal hygiene of the cook is an issue.

8. PUDINA JUICE

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • Pudina • Water • Jaljeera powder • Salt 	<ul style="list-style-type: none"> • Pudina akulu • Neeru • Jaljeera podi • Uppu 	<ul style="list-style-type: none"> • The product is prepared at home and sold mobile

Process of making:

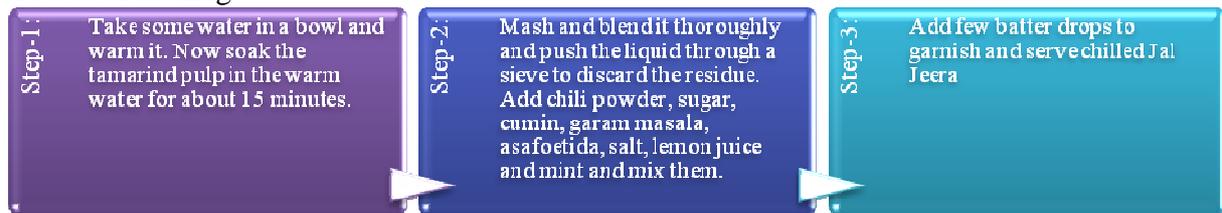


Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

9. JAL JEERA

Ingredients (in English)	Ingredients (in Telugu)	Nature of Vending
<ul style="list-style-type: none"> • 50 gms Tamarind • 2 1/2 cups warm Water • 1/2 tsp Garam masala • 1/2 tsp Black salt • 1 tsp dry-roasted and groundes white Cumin seeds • 1/2 tsp Red chili powder • 1 1/2 tsp Lemon juice • 1 tsp Sugar • 1 tbsp chopped Mint leaves • A pinch of Asafoetida powder • Batter Drops • Salt to taste 	<ul style="list-style-type: none"> • Chintapandu • Vedi neeru • Garam masala • Nalla uppu • Jeela karra • Karam • Ninma rasam • Panchadara • Mint • Inguva • Uppu 	<ul style="list-style-type: none"> • The product is prepared at home and sold mobile.

Process of making:



Hygienic and nutritional lapses to watch out for during the process: Quality of ingredients used in the process and cleanliness of the utensils used in the preparation. Personal hygiene of the cook is an issue.

OPTIONS TO IMPROVE FOOD SAFETY



Observation: The prepared food items are exposed to the air and consequently also to air pollution. It may degrade the food quality and may affect customer's health.

Vendors' excuse: It is tedious to prepare the item and store it in a box or keep a cover over it. It may also lessen the attraction. It is expensive for them to develop a glass covering for the push cart.

Possible Solution: A simple polythene sheet covering can at least save the food items from exposure to the atmospheric pollution caused by vehicle fumes.

A protective glass covering in box shape is a better choice, as it does not mean an additional burden to remove the covering each time to place prepared food.



Observation: Exposure to the highly polluted atmosphere can contaminate the food preparation. Handling wet items like batter with bare palms is unhygienic, if uncleaned.

Vendors' excuse: They take protective measures like keeping a lid or other protective covering to reduce exposure. They keep themselves clean and wash their hands before handling batter.

Possible solution: Use a protective covering for the cart or a lid for the utensils. Also, the use of gloves and apron should be encouraged.



Observation: Most vendors prefer to keep the items open to attract the attention of customers. Squeezing cut lemon with bare palms may transfer sweat and different insects or bacteria attracted by that.

Vendors' excuse: Vendors keep their premises clean and make necessary arrangements to keep away mosquitoes and flies. They also wash their hands before handling any items like cut lemon, batter, etc.

Possible solution: Use of protective covering for prepared food items and use of gloves can reduce danger.



Observation: Sugar cane is enriched with fertilizers during cultivation. Vendors usually wash the cane in bulk. They keep the crushed ice in some kind of cloth or sheet inside a box. Also they use a machine made of iron, which they clean only when starting and closing the business.

Vendors' excuse: They keep their premises clean by wiping the place regularly with a cloth and water. The sugar cane is also cleaned thoroughly before use.

Possible solution: The protective cover should be peeled as much as possible. Gloves are a must as this is a wet handling of a beverage. Ice should be crushed into pieces in a clean cover of cloth and/or machines should be cleaned more often to avoid contamination of ice.



Observation: Handling wet items with bare hands is a main source of food contamination through transference of bacteria. The cut chillies are exposed for a long time, which can cause contamination.

Vendors' excuse: Handling is always good. They wash their hands every time before and after they use wet items like batter.

Possible solution: Use of gloves can avoid possible contamination. Additionally, the cut vegetables or chillies should be kept under a protective cover.



Observation: Sweet syrup attracts flies easily and when prepared in an open atmosphere it can be exposed to pollution. The syrup is kept open from the start until the end of the business.

Vendors' excuse: They use a big pan for the preparation and cannot use lids as the syrup is heated continuously. They maintain clean surroundings to avoid flies.

Possible solution: A protective covering should be arranged so as to reduce external influences as much as possible.



Observation: Most street vendors use the same oil repeatedly and pour some more into the same thing when the quantity is reduced. But health experts opine that repetitive use of the same oil reduces the quality of food prepared and causes health problems.

Vendors' excuse: They cannot pour away the entire oil after one or two uses. However, they claim that they use the same oil two to three times only.

Possible solution: Oil used for two preparations should be taken out from further utilization. To avoid wastage, smaller quantities can be used per turn.



Observation: In *jalebi* preparation, most vendors use a cloth with a hole specially made to squeeze the batter into shapes. This cloth is washed at the end of the business day. However, the cloth used to squeeze is kept aside till the food is prepared and some more batter is placed into the squeezer. The process is repeated till the end of the business. In between, the cloth is exposed to the unhygienic environment.

Vendors' excuse: Their preparation is clean and they keep the cloth away from the reach of flies.

Possible solution: The use of a squeeze bottle should be encouraged, as washing the cloth alone will not remove bacterial contaminations. Any use of detergent can show drastic affects on the food's quality.



Observation: Use of bare hands can contaminate the dough with bacteria/fungi and attracts insects. Sweating through high temperatures may additionally contaminate food.

Vendors' excuse: Hands are cleaned thoroughly before dough preparation. It is expensive and inconvenient to use gloves. Their choice of utensils is limited.

Possible solution: Use of gloves should be preferred and they should be trained to use them. A clean environment with less exposure to pollution is preferred.



Observation: Most vendors use the same cloth to clean the cart, to dry their hands as well as to dry the vessels in some situations. This may generate a clean look of the surroundings but spreads harmful bacteria in every place the cloth comes into contact with. To some extent, it is also a reason for bad hygiene.

Vendors' excuse: They maintain a separate cloth for each purpose and keep that cloth clean with regular washing.

Possible solution: Use of gloves avoids contaminations from bare palms. Cloths if used should be cleaned and changed at regular intervals.



Observation: Here we can observe the preparation of *samosa* with bare palms. This process could contaminate the material if hands are not clean. Besides, this preparation is done with wet palms. This supports transferring harmful bacteria.

Vendors' excuse: They wash their hands thoroughly before cooking. The process is done at clean premises to reduce the contamination as much as possible.

Possible solution: Glove usage reduces risk to a minimum.



Observation: Ice affects the quality of beverages it is used with. The styles of ice crushing as well as storage are rarely considered for better hygiene.

Vendors' excuse: They express their inability to identify the water used for preparation. However, they try their best to crush and store ice for usage.

Possible solution: Ice vendors should use good quality water.



Observation: Quality of water and its handling is vital in street vending. Usually municipal water and bore water are the sources. Mostly, water is stored in plastic or steel containers and supplied through a steel glass. Most vendors use any kind of filter and only few prefer to keep a cloth to filter drinking water.

Vendors' excuse: They do their best to provide quality water but they cannot afford to use expensive filters. Regarding water used in food preparations, they use clear water supplied by municipality or the nearest bore source.

Possible solution: Use clean utensils and reduce possible contaminations. A filter is necessary. Boil water and charge Rs.1 extra.



Observation: Big utensils used for carrying prepared items from home are kept in locations other than the cart since it cannot be accommodated.

Vendors' excuse: They keep the items safe and cover them to avoid any kind of exposure. Also they prefer to clean utensils regularly to avoid any contamination.

Possible solution: The surrounding environment of the cart should be kept clean and neat and the utensils should be kept in locations where the amount of external exposure is less.



Observation: In *lassi* preparation curd and milk cream are used. Most of the vendors keep their utensils and premises clean and use lids for the containers. The critical issue is the quality of the curd. Sometimes the curd gets sour due to prolonged storage.

Vendors' excuse: They prefer to use the good quality curd. The taste of the final product gets affected with the use of over stored curd.

Possible solution: Sour curd should be avoided and vendors should keep curd in a cool location to extend its shelf life.



Observation: Procurement of good quality ingredients is a big concern in vending. It has a direct affect on the quality of food. Most of the vendors bring items like vegetables from nearby markets in bulk.

Vendors' excuse: They agree to the point but they say that they sort the items at home and dispose any defective items if identified.

Possible solution: Any defective vegetable should be avoided and proper cleaning process should be followed to avoid any kind of loss of nutritional values.



Observation: Preparation of non-vegetarian items requires careful attention as they attract insects and can be exposed to bacteria. Cleaning is also an important factor as irregular cleaning can have greater ill effects on customer's health.

Vendors' excuse: Everything is cleaned properly and the preparation is done in a clean location to avoid any contamination from flies or other insects.

Possible solution: Quality of meat at the time of procurement should be checked. Also hygiene at the time of preparation should be proper and use of gloves must be encouraged.



Observation: Most south Indian snack items are made of batter or dough. Most batter is prepared from soaking cereals over night, which is then grinded in the morning. So the ingredients as well as water used for soaking are major issues apart from the cleanliness of the utensils used in the process. Handling food with bare palms is a major concern.

Vendors' excuse: Almost all the street vendors prepare the batter at home and maintain good quality and hygiene in the preparation.

Possible solution: Use of gloves and proper preservation can hamper contamination. Protective coverings like lids should be used at the vending location.