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འབྲུག་ལོ་ནམ་དང་ཟ་ཆས་འཕྲུམ་སྤོན་དབང་འཛིན།

Bhutan Agriculture and Food Regulatory Authority (BAFRA)
Ministry of Agriculture
Royal Government of Bhutan



MINIMUM STANDARDS FOR ESTABLISHMENT AND OPERATION OF TEMPORARY FOOD STALLS.

Specific purpose: Minimum standard for establishment and operation of food stall is developed in pursuant to section 53 of the Food Act of Bhutan 2005 for enhancement of food safety for the consumers.

1. REGISTRATION AND TRAINING OF FOOD HANDLERS

- Any person who wishes to operate food stalls during the must register with the City Service Office, Bhutan Agriculture and Food Regulatory Authority, Ministry of Agriculture, Thimphu. All food handlers in these food establishments must undergo food handlers training course on basic food safety and hygiene conducted by BAFRA. Those who have already completed the food handlers training course successfully conducted by any of the BAFRA offices need not undergo this training.
- Upon successful completion of the course, all food handlers shall be issued a food handler's license card or an interim certificate stating that he/she is permitted to handle foods by BAFRA.
- No person shall be allowed to handle foods without undergoing this training course.

2. CONSTRUCTION REQUIREMENTS OF FOOD STALLS

- Food stalls must consist of a roof and three-sided enclosure made of at least canvas / ply board materials with easily cleanable flooring.
- Food counters must be covered with aluminum sheet/stainless steel/marbles/tiles that can be easily cleaned and washed.
- Floors, benches, tables, chairs, shelves must be kept cleaned at all times.
- Kitchen must be separated from the serving counter by providing partition.
- Hand washing facilities must be provided inside or close to food stalls to maintain sanitation and hygiene.
- All stalls and surrounding areas must be kept free from refuse and rubbish.
- Adequate capacity waste bins with lid must be provided and emptied on a timely basis to prevent cross contamination of foods.
- All stalls must have adequate and potable water supply either inside or nearby stalls for washing and cooking.
- All food stalls must have adequate lighting facilities within the stalls.
- Adequate drainage facilities must be provided.



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3. FOOD STORAGE AND PROTECTION

- All foods sold to the public from these food establishments must be prepared, cooked or processed in a food premise inspected by BAFRA Inspectors.
- Perishable foods must always be kept at temperatures below 5⁰C or above 60⁰C.
- Food stalls must provide adequate protection of foods by covering them by using food grade plastics/aluminum foil and/or clean containers with lids.
- In addition to compulsorily using food grade plastic hand gloves, food tongs must be used for handling or serving ready-to-eat foods.
- All ready-to-eat food items must be kept either in hot case (above 60⁰C) or stored below 5⁰C, in which case it must be re-heated to above 74⁰C before serving.
- All appliances, utensils, equipments and food containers meant for preparation, cooking, storing and serving food must be kept clean and protected from contamination by flies, dust, dirt, and other contaminants.
- All food waste and related refuses must not be allowed to be fed to dogs and other animals and must be dumped in proper garbage containers that are not accessible to animals.

4. FOOD HANDLER'S PERSONAL HYGIENE

- High degree of personnel hygiene is imperative for production of safe food and this must be maintained throughout the food chain.
- Food handlers must wear complete set of uniform consisting of clean apron, mouth cover, headgear, and clean food-grade plastic gloves while handling food.
- Food handlers must wear food grade plastic gloves while handling food and it must be disposed off every time after handling raw foods and rubbish.
- Smoking, chewing, drinking and eating while handling foods (preparing, cooking, serving, etc.) are strictly prohibited.
- Food handlers suffering from any contagious illnesses including the following are not allowed to handle foods to prevent cross-contamination of foods.
 - ❖ diarrhea
 - ❖ vomiting
 - ❖ fever
 - ❖ sore throat with fever
 - ❖ visible infected skin lesions (boils, cuts)
 - ❖ Discharge from ear, eye and nose.



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- Food handlers must obtain health certificate.
- All food handlers must observe strict personal hygiene at all times as trained during the food handlers training course.

5. TRANSPORT OF FOODS

- The food must be covered to provide protection from dirt, dust, flies and other sources of contamination.
- All containers and vehicles used in the transport of food must be thoroughly cleaned each time they are used for the delivery of food.
- Ready-to-eat food meant to be served hot must be maintained above 60°C during transportation.
- Loading and unloading of foods must be done hygienically.

6. MONITORING AND INSPECTION

- The inspection and monitoring of food stalls, catering facilities shall be carried out at any time by Regulatory and Quarantine Inspectors of BAFRA to ensure compliance with basic food safety and hygiene standards.

7. PENALTY

- Violation of any above set standards shall be penalized as per the provisions of Food Rules and Regulations of Bhutan 2007.