

BHUTAN STANDARD FOR STREET VENDED FOODS

1. PREAMBLE

This standard is issued pursuant to the Food Rules and Regulations of Bhutan 2007. This standard is based on the Bhutan Food Hygiene Standard and the Codex Recommended International Code of Practice- General Principles of Food Hygiene.

2. SCOPE

This standard deals with food hygiene requirements applying to foods prepared and sold in streets and public open air premises such as tents and marquees.

3. OBJECTIVE OF THE STANDARD

The objective of the standard is to promote sound food hygiene and safety practices and ensure that foods sold through street food establishments and premises are safe and fit for human consumption.

4. DEFINITIONS

- 4.1 **Street foods:** ready to eat foods and beverages prepared and/or sold by street food vendors in streets and other similar public places.
- 4.2 **Food handler:** any person who directly handles packaged or unpackaged food, food equipment and utensils or food contact surfaces.
- 4.3 **Appliances:** means any utensil, machinery, instrument, apparatus or article including traditional types used or intended for use in preparing, keeping, selling or supplying food.
- 4.4 **Clean water:** means clear water from a natural source free from pathogens, contaminant and any other objectionable matter.
- 4.5 **Potable water:** is water that meets the WHO Guidelines for drinking water quality.
- 4.6 **Cleaning:** is the removal of soil, food residue, dirt, grease or other objectionable matter.

5. LICENSING OF STREET FOOD VENDOR

- 5.1. All street food vendors are required, as per the provisions of Chapter VII of the Food Rules and Regulations of Bhutan 2007, to obtain a Food Handlers License before they can operate as a street food business.

6. LOCATION

- 6.1. All street food stalls or establishments shall be located in areas designated by the national or local authority.
- 6.2. Street food stalls/premises including temporary structures such as tents and/or marquees should be located away from:
 - a. Environmentally polluted areas
 - b. Areas subject to flooding
 - c. Areas prone to infestation of pests
 - d. Areas where wastes, either solid or liquid cannot be removed effectively

7. STRUCTURE AND DESIGN OF VENDING PREMISES

- 7.1. Vendor's stalls and premises shall be of a type approved by the relevant authority to avoid contamination of food and harboring pests.

8. TEMPORARY PREMISES

- 8.1. Market stalls and temporary premises such as tents and marquees in which street foods are prepared and presented for sale should be sited, designed and constructed to avoid, as far as practicable, contamination of food and harboring pests.

9. EQUIPMENT

- 9.1. Equipment and containers coming into contact with food should be designed and constructed to ensure that they can be cleaned, disinfected and maintained to avoid contamination of food.
- 9.2. Cooked and uncooked food should be handled in separate utensils.
- 9.3. All utensils should be regularly cleaned by thoroughly washing using approved detergents and in clean potable water.
- 9.4. All washed and cleaned utensils should be handled, stored and transported separately from unclean and used utensils and crockery and other sources of contamination.
- 9.5. All hand service articles such as napkins, towels and hand wipes should be of disposable type.

10. HYGIENE AND FOOD HANDLING PRACTICES

- 10.1. Personnel handling or preparing food, inputs or ingredients should be in good health and free from diseases.
- 10.2. Food handlers should maintain a high degree of personal cleanliness and wear appropriate clothing, head covering and footwear.
- 10.3. Personnel responsible for food handling and preparation should always wash their hands. Specifically hands should be thoroughly washed:
 - a. At the start of food handling activities
 - b. Immediately after using the toilet
 - c. After handling raw food or any contaminated material where this could result in contamination of other food items
- 10.4. Personnel engaged in food handling activities should refrain from behavior such as:
 - a. Smoking
 - b. Spitting
 - c. Chewing or eating
 - d. Sneezing or coughing over unprotected food that could result in contamination of food

11. WATER SUPPLY

Only potable water should be used as an ingredient and in the preparation of food to avoid contamination.

12. HANDLING AND DISPOSAL OF WASTE AND PEST CONTROL

- 12.1. Waste bins should be kept away from food handling area and should be suitably covered.
- 12.2. Waste containers should be of suitable material, waterproof and easy to clean.
- 12.3. Food waste should be disposed of in such a way as to not attract insects and animals, such as flies, dogs and cats.