

KAP Study of Street Food Vendors on Food Safety in Selected Areas of Pune

Vaishnavi Temkar and Shradhha Belambe

ABSTRACT

Food is essential to life hence food hygiene is the primarily important maintain food safety. As the growing world people are more attentive to save the time by various ways, one of the majors is moving towards fast food or street foods. Street food is made from food and drink prepared, for consumption, prepared and sold on the street or in other public places such as markets and/or exhibitions, often sold on counters or through temporary vans and carts street vendors. Food hygiene is a set of food manufacturing practices that aim to minimize biological food hazards through safe and clean operations to protect public health from foodborne diseases. This study was about food hygiene knowledge, attitude, and practices among street food vendors, an offline survey in Pune city Maharashtra, with face-to-face interview considering standardized questionnaire with undertaking some socio-demographic characteristic (Gender, age, vending experience, etc.) respectively. The obtained data were computed to determine the knowledge regarding various factors in respondents. This study shows that street vendors had excellent knowledge about food safety which is 100% and a good attitude toward food hygiene which is 64.84 % as well as they have good food hygiene practices which is 75.73 %.

Keywords: Ready to eat, Hygiene, public health, food items, vending carts, personal hygiene

INTRODUCTION

Street food is also called ready-to-eat food and beverages which can be prepared at home or on the street and sold by vendors. Street food is mainly located in public places and on streets. According to the FAO definition given “street food is made from food and drink prepared for consumption, prepared and sold on the street or in other public places such as markets and/or exhibitions, often sold on counters or through temporary vans and carts street vendors”. These foods are inexpensive, convenient, and sometimes nutritious also. Street food attracts people as well as tourists to eat traditional food of that regional area. According to Food and Agriculture Organization, in the year 2007 there are 2.5 billion people eat street food every day.

In India 2.5% of the population is represented by street food vendors. In Latin America, accounting for up to 30% of the expenditure of urban households and in Thailand are estimated 20,000 street food vendors. Even New York is no exception, its streets are poured millions of citizens and visitors who are attracted by the sellers of hot dogs, served in typical pickups placed at key points in the city, open at any time of day or night. Street food vendors are majorly located outdoors or under a roof that is near to street. Among other street food that can be enjoyed in other parts of the world, we can mention the “samosa” in India; in Spain are the “churros”; in Romania, there are the “Pretzel”, in the developing world

Fast living, habits of society, cultural events, and working women and their absence in kitchen are factors that make an impact on the eating habits of people. Cooking and selling food on the street

provide economic support to millions of families. The worldwide increase in unemployment and poverty are the reasons that people tend to street food vending businesses because it requires less experience and a minimum capital amount to set up.

FSSAI provide different standards and regulation to ensure food hygiene and safety. Food and personal hygiene practices prevent several foodborne diseases. Several hygiene practices such as poor personal and environmental hygiene, inadequate storage of food, improper preparation, and handling practices are major points where hygiene is not maintained. In the last decade street food vending has expanded very rapidly which provided inexpensive foods for consumption. Increased consumption of street food has brought challenges and concerns to public health. Food is contaminated by microorganisms which results in food born diseases spreading widely such as diarrhea, cholera, typhoid, fever, and food poisoning.

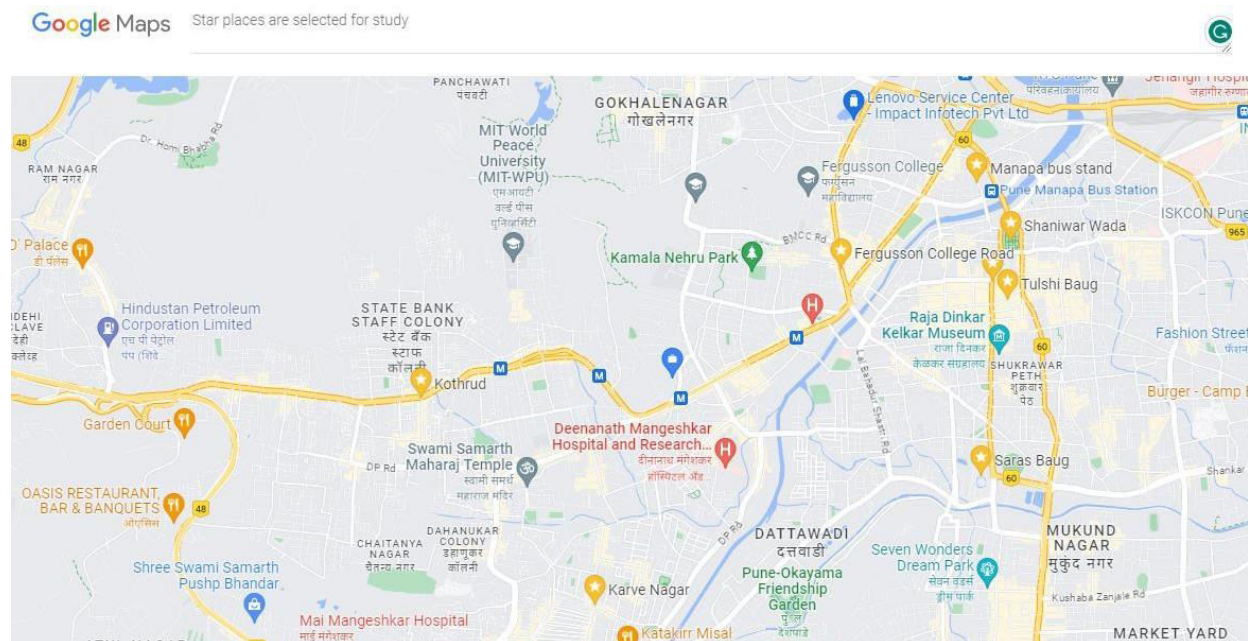
Foodborne disease can be defined as any disease of an infectious or toxic nature caused by the consumption of food or water. Microbes not only cause disease but also destroy the nutritional value of food. World Health Organization (WHO) has reported in 2005 that 1.8 million people died from diarrheal diseases largely due to contaminated food and water. Foodborne illnesses are a global public health problem. Prevention of foodborne illness (often referred to as food poisoning) is a major concern in the food service establishment. As per the World Health Organization survey in 2014, because of the consumption of contaminated food and water, 2 million people die per year most of whom are approx 86% children. Generally, food is processed and distributed on streets in unsafe conditions, with less availability of safe water, sanitation, and waste disposal facilities.

Street food safety is a critical public health issue in the world and developing countries. According to Chapman et al., about 70% of disease outbreaks are linked to street foods while evidence provided by Mensah et al. points to the fact that, street foods are potential sources of enteropathogens. Therefore, food vendors need to follow food hygiene standards strictly. Most street food vendors are uneducated, they have less knowledge about food hygiene and good handling practices.

Objective

- To study about knowledge and attitude of food vendors regarding food safety.
- To evaluate the practices of street food vendors and recommend corrective action where necessary.
- To create awareness among food vendors about the need for safe food handling practices.

Methodology Study area. 7 different places of Pune city which are Karve nagar, Kothrud, Ma. Na. Pa., Aapasaheb Balwant Chawk, Tulshibaag Market, Shaniwaar wada, F. C. Street All age groups of food vendors from respective areas of Pune streets.



Study duration.

This study was carried out over a period of 3 months from February 2023 to April 2023.

Sample size:

A total of 114 respondents of street food vendors participated in the survey.

Data collection:

Standardized pretested questionnaire was distributed and data were collected by face-to-face interview method which was conducted offline. The questionnaire stated clearly to the respondents that the information will be used for research purposes only. The questionnaire consists of three sections, the first section includes the personal information of vendors (Name of a shop, age, gender, vending experience, education level, monthly income, and food item they sell) and 21 questions to check the knowledge of vendor regarding food hygiene, the second section has 21 questions to check attitude of vendors towards food hygiene, third section has 22 questions that check the food hygiene practices followed by food vendors. Various responses were recorded and analyzed in the form of bar charts and pie charts.

Result and Discussion

Socio Demographic Characteristics

According to our survey (sample size 114) The majority of vendors were males from the 19-35 age group, finish their secondary education. Most of vendors sell fast food and 10000- 15000 monthly income.

Knowledge of food vendors on personal hygiene and food hygiene

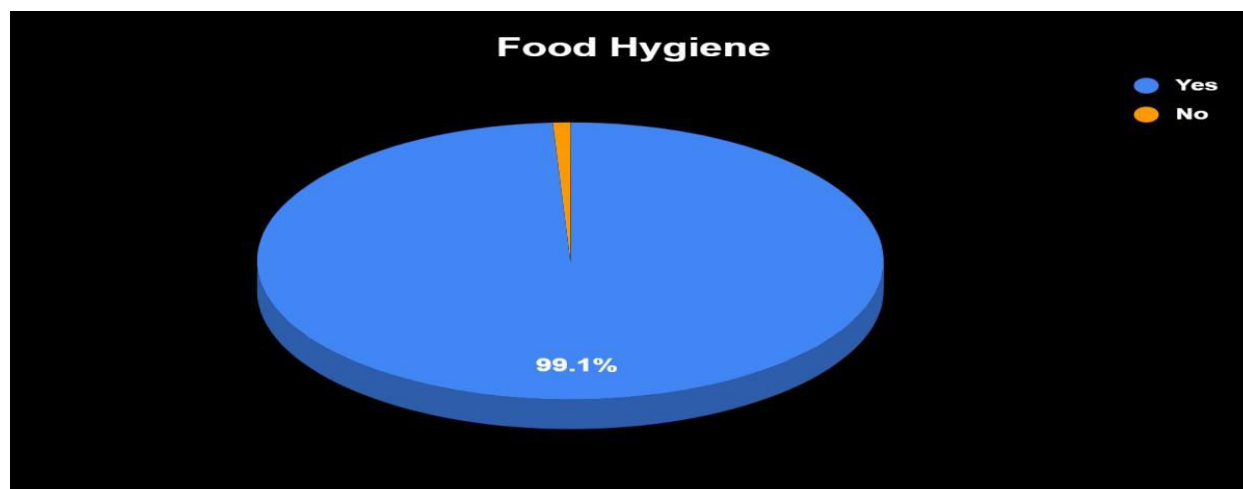


Fig. No. 1 Knowledge of food vendors on food hygiene

According to our survey (sample size 114), 99.1 % of vendors have a knowledge of food hygiene and 0.9 % of vendors does not have knowledge about food hygiene.

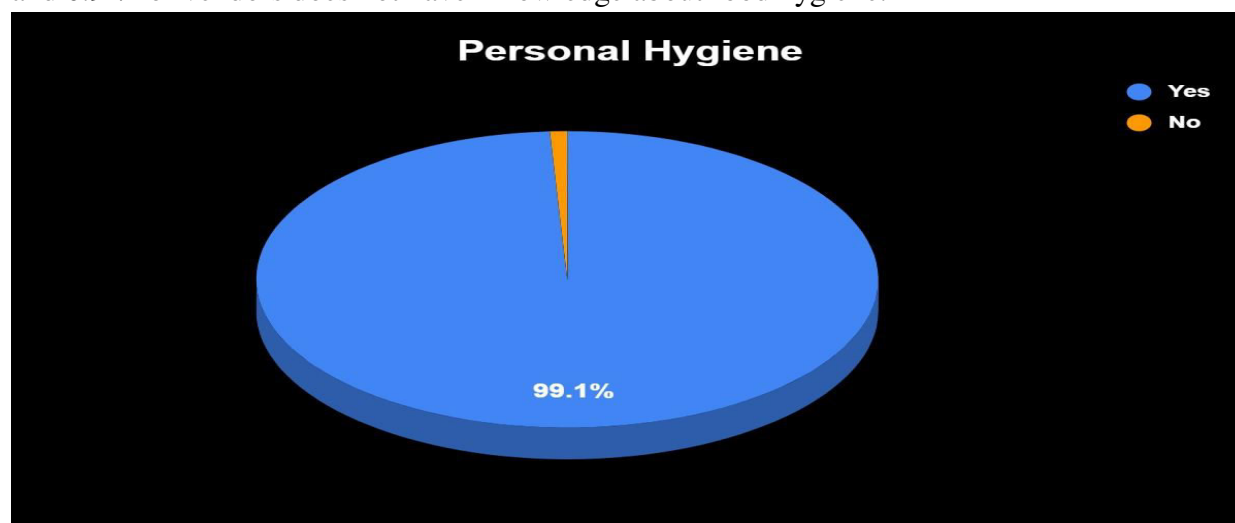


Fig. No. 2 Knowledge of food vendors on personal hygiene

According to our survey (sample size 114), 99.1 % of vendors have a knowledge of personal hygiene and 0.9 % of vendors does not have a knowledge about personal hygiene.

Attitude of food vendors on personal hygiene and food hygiene

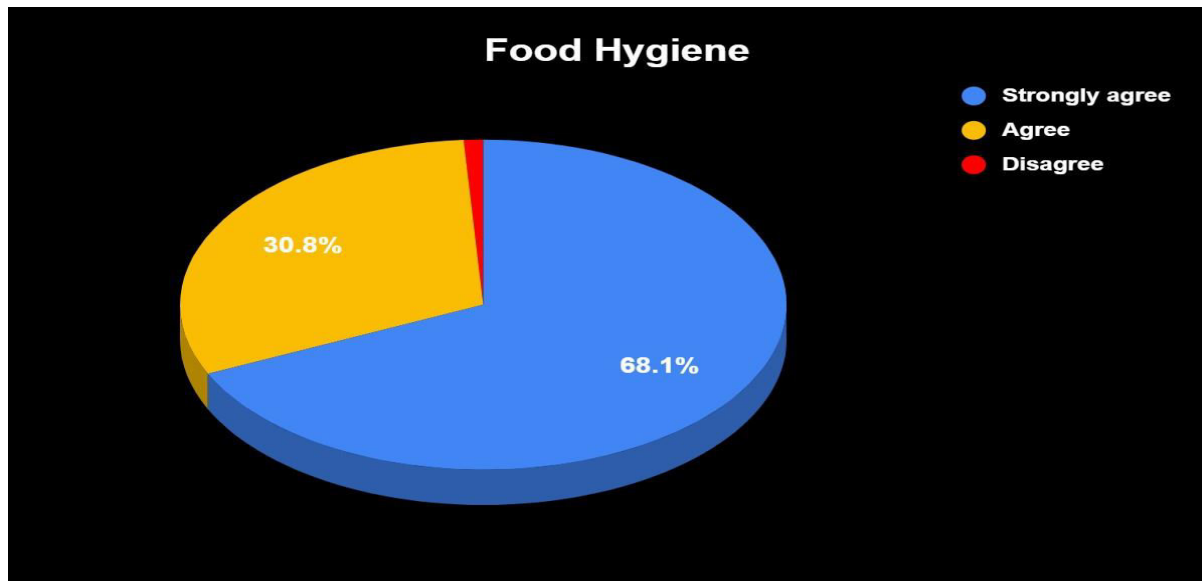


Fig.No. 3 Attitude of food vendors regarding food hygiene

Street vendors has 68.1% strong attitude towards food hygiene and 30.8% vendors has acceptance attitude. 1.1% was negative/ Disagree attitude with food hygiene statements

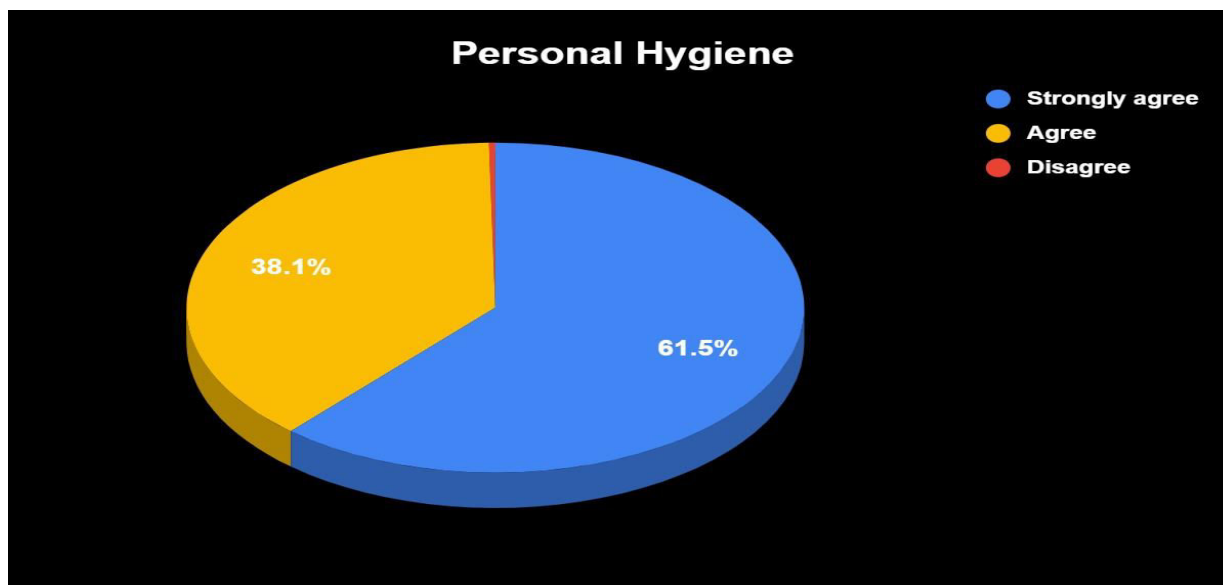


Fig.No. 4 Attitude of food vendors regarding personal hygiene

Street vendors has 61.5% strong attitude towards personal hygiene and 38.1 % vendors has acceptance attitude. 0.4 % was negative/ Disagree attitude with personal hygiene statements

Practices of food vendors on personal hygiene and food hygiene

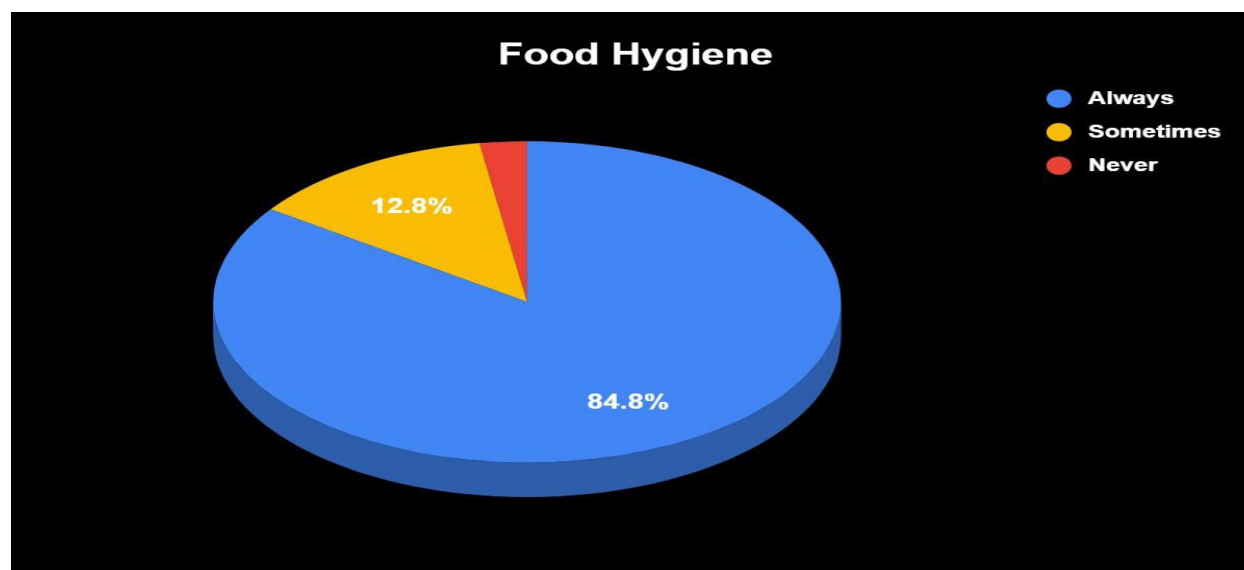


Fig. No. 5 Practices of food vendors regarding food hygiene

According to our survey (sample size 114) 84.8 % of vendors always follow food hygiene practices, 12.8% vendors sometime follow food hygiene practices and 2.4 % vendors never follow food hygiene practices.

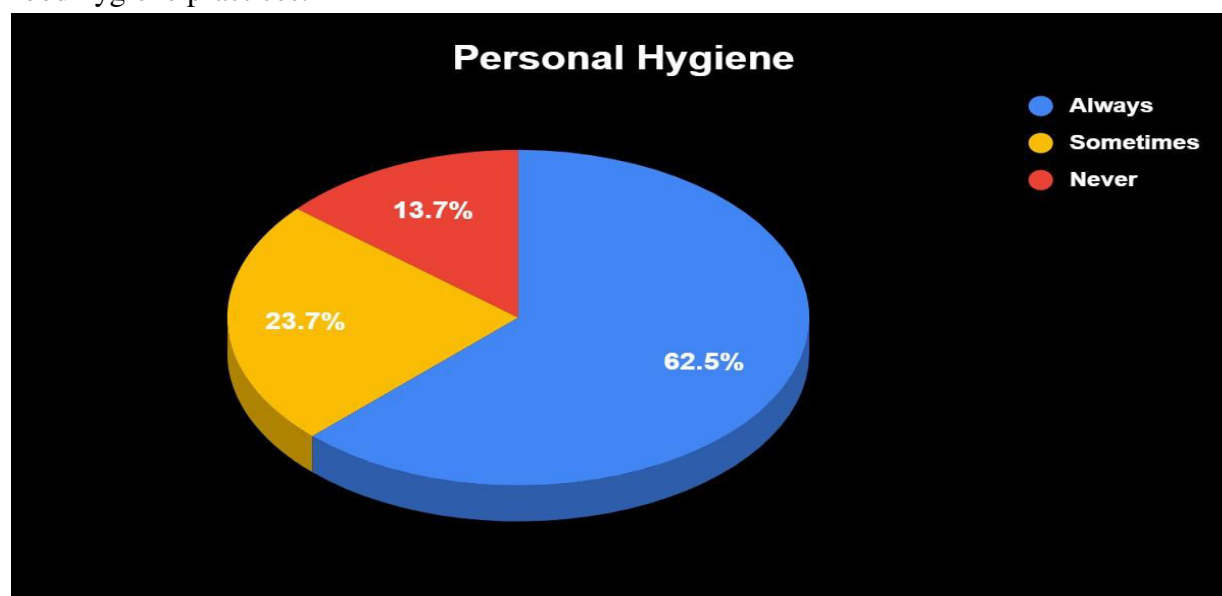


Fig. No. 6 Practices of food vendors regarding personal hygiene

According to our survey (sample size 114) 62.5% of vendors always follow personal hygiene practices, 23.7% vendors sometime follow personal hygiene practices and 13.7% vendors never follow personal hygiene practices.

Conclusion

Street food is one of the major sources of where people have their breakfast, meal, snacks, etc. Due to low budget, minimum space, and less education vendors sell the food without consideration of hygienic parameters and unhygienic condition leads to food poisoning.

Food hygiene and personal hygiene are closely interlinked and essential for good health. The

reason behind unhygienic food preparation is lack of knowledge and low budget. Unavailability of hygienic place, water supply, waste disposal facility etc.

This study includes different socio demographic characteristics of the food vendors like age, gender, vending experience, monthly income etc. with their knowledge, attitude and practices about food safety in different places of Pune city, Maharashtra.

We found that 73.6 % street food vendors are always having food safety practices, 18.25% vendors sometimes having food safety practices and remaining 8% vendor never follow food safety practices. According to this result, most of vendors follow good personal as well as food hygiene practices as, no one has never been on any food safety training nor aware of food safety laws. they are not aware of sanitary conditions suggestive of health consciousness but they are also likely to boost consumer confidence and increase vendor patronage.

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