



STREET FOOD VENDORS

■ FOOD SAFETY ■ REGULATION

NATIONAL ASSOCIATION OF STREET VENDORS OF INDIA
WWW.NASVINET.ORG

NASVI Started as a network...

- Started in Patna as a networking organization, since 2009 located in Delhi -Gathered information about street vendor organizations, laws, policies, practices, problem
- NASVI was initiated as a Network of only 20 organizations but evolved later as a federation of street vendor organizations.
- Formal shape was given in November 2003. Registered under Societies registration Act of 1860,NASVI constitution provides for - membership to Trade Unions, community based organizations, N.G.Os and professionals
- Membership based organizations Only membership based organization have the right to vote. **715** organizations representing **4.5 Lakh** street vendors from 23 states have taken the formal membership contributing membership fee
- A Policy in 2004 called the National Policy for Urban Street Vendors, later revised in 2009 and a model bill sent to states
- A Policy on Street Food Vendors in 2009 under Ministry for Food Processing Industry
- Dream cum true – a law for street vendors expected to come in the budget session



Importance of Street Food

- Nothing represents the rich tapestry of India's multi-cultural fabric better than street food. The cuisine of a place speaks volumes about the weather, culture, lifestyle and habits of the people.
- Like travelling educates us like no book ever could, hundreds of street food with their diverse ingredients and aroma across different states and regions open a window into the world of people and give us a perspective of their lives and mores.

Importance of Street Food:

- The street food vendors are valuable because it is a large significant area supporting the livelihoods of millions of the urban poor.
- The convenience and low prices make street food the most favoured choice.
- The concept of traditional street food has acquired new dimensions in developed countries, with food streets/ food centres emerging as new tourist attractions. Major tourist destinations abroad invariably have food streets offering exotic local foods.

Missing Street Food of India

- Though street food culture pervades almost all countries of developed regions, the Asian street food is considered as the best in the world. The Time magazine survey of 2004 and the CNN report of March 2012 find Asia's 10 greatest street food cities and tell us how the street food make those cities economically bustling and socially charming.
- Malaysia's Penang, Taiwan's Taipei, Thailand's Bangkok, Japan's Fukuoka, Vietnam's Hanoi, Korea's Seoul, Singapore, China's Xi'an, Philippines's Manila and Cambodia's Phnom Penh find their places in this list of 10 top Asian street food cities.
- Though we often say that India has fantastic social-cultural diversity of street food, and actually, we do have, but none of our cities make room in this list.

Street-vended foods & Urban food supply

- As per government's own admission, the total number of street vendors in the country is estimated at around 1 crore.
- Some studies estimate that street vendors constitute approximately 2 per cent of the population of a metropolis.
- Street-vended foods included foods as diverse as meat, fish, fruits, vegetables, grains, cereals, frozen produce and beverages;
- Types of preparation included foods without any preparation, ready-to-eat food and food cooked on site.
- They also make a very large contribution to the national economy
- Vending facilities varied from mobile carts to fixed stalls and food centers
- Infrastructure developments were relatively limited with restricted access to potable water ,toilets, refrigeration and washing and waste disposal facilities

ISSUE OF GOVERNANCE IN INDIAN CITIES

- MULTIPLICITY OF DEPARTMENTS-ULBs/Land development authority/PWD/Police/health department/Food safety department
- POLICIES AND LAWS NOT IMPLEMENTED if implemented not properly
- CAPACITY OF MUNICIPAL BODIES
- PLANNING FOR CITIES NOT DYNAMIC AND OUT OF SYNC WITH REAL SITUATION
- HARASSMENT BY POLICE AND LOCAL ADMINISTRATION and mafia

Street-vended foods & public health

- Lack of basic infrastructure and services, such as potable water supplies.
- Difficulty in controlling the large numbers of street food vending operations because of their diversity, mobility and temporary nature.
- General lack of factual knowledge about the microbiological status or the precise epidemiological significance of many street-vended foods.
- Poor knowledge of street vendors in basic food safety measures.

Policy issues

- Street food vendors must be Regulated and Governed
- Availability and reliability of data, financial provisions, monitoring and quality
- Vendors as partners in the urban food supply system providing control and supervision to ensure nutrition and safety value of the foods
- FSSA - Legitimacy and Regulation of vendors (The location of the vending unit should be in a place approved by the local authorities and not blocking traffic or pedestrians or near unhygienic locations.)
- Considering elements of Public Health, Sanitation and Food Safety
- Need for training of vendors on the basic principles of sanitation, manufacturing quality and safety besides consumer rights and education

Regulation & Challenges

Supreme Court in India Proposes Ban on Street Food in Indian Capital

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India's Supreme Court has proposed a ban on hawkers (street vendors) who cook food at roadside stalls in New Delhi - a city famed for the hot, spicy snacks available on its pavements. Anjana Pasricha reports from the Indian capital that residents have reacted with dismay.

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It is lunchtime on a cold winter day, and dozens of hungry people have drifted out of their offices in Delhi for a hot snack.

They do not have to go far, hawkers are preparing a range of culinary delights along a tiny road tucked between two office blocks in the heart of the city. On offer are deep fried dumplings known as samosas, a popular spicy dish called chaat, and stuffed Indian breads known as parathas.

Scheme of Up gradation of Quality of Street Food Government of India 2006

Ministry of Food Processing and Industries

Food-Street

- Upgradation of façade of existing food stalls,
- Electrification and installation of modern electrical equipments/ fittings,
- Upgradation/Installation of Water supply and drainage system,
- Waste management system,
- Public utilities,
- Environmental beautification in the form of fountains, lighting arrangements, seating arrangements like benches, etc; and
- Any other intervention as required for achieving the stated objectives.

Conti...

- **Safe Food Towns**

- Provide training to the street food vendors to enable them to voluntarily adopt the hygienic practices to improve the quality of food served.
- Assist them in getting registered and provide them with identity cards, possession of authorized vending spaces in the vending zones from the municipal authorities.
- Health checks to ascertain the status of health of the vendors/ their families and follow up immunization programme.
- Insurance; health cover for the vendor and a maximum of 4 members in her/his family, life insurance cover for accidental death/ dismemberment/ partial disability and insurance cover for the processing and vending equipment/cart/kiosk avoiding overlap and duplication of other public funded schemes.
- Grant of 25% towards the cost of a scientifically designed safe & hygienic food cart/kiosk or
- Facilitating micro-finance to the selected vendors for the rest of the amount for cart/kiosk and working capital.
- Promote the concept of 'Clean and Tasty' street food through awards for the best vendors, municipalities.

Street Food - An Effective Policy on Food Safety

A participatory Approach “Nothing for us without us”

The policy of food safety overlaps the public health and hygiene components

- An Empowered Coordination & Monitoring Mechanism at National, State, City And Village Level will bring a convergence in implementation.
- At National and State Level the Committees in the lines of Urban Sanitation Policy can look into matters of policy advocacy and food safety & Hygiene.
- The composition of committee should include the CEO/Representative of LSGI, Food Safety officer, Health Officer, rep. food processing industry, food retailers, street food vendors and consumers and civil society.
- Regular meetings, defined roles and responsibilities
- Promotional Activities – Food Festivals and Developing modes

FOOD SAFETY STANDARDS ACT – 2011

Acknowledgement is not enough its longtime due an Action

- It's a step forward in the policy legitimizing and categorizing the street food under section **“Sanitary And Hygienic Requirements For Street Food Vendors And Units Other Than Manufacturing/Processing”** in the Act.


FSSA - Act describes Food Contamination, Food Safety and Hygiene for street food vendors

- Clean vending premises
- Food handling, storage & service standards
- Safe food from infections
- But the Act omits the will to pursue a rightful need of promotion of safe food
- Though regulation was the focus - it avoided street vendors licensing questions
- No mention of promotion of standards health and social protection concerns of millions of unorganized workers in the Food processing industries



Food Streets in India

Very Sketchy
Examples from
different parts of India



Street Food Festival - 2011

In an attempt to bring street vendors and hawkers on a common platform to push forward the demand for a law for the protection of their livelihood, the street vendors' association (National Association of Street Vendors of India (NASVI)) and street food vendors from all over the country will hold a Street Food Festival at the lawns of VP House here on November 19, 2011



Street Food Festival - 2012

Though NASVI had organized street food festivals in 2009 (Hyderabad) and 2010 and 2011 (Delhi) also, but those were not at larger scales. This year NASVI is pulling the resources at command and vows to turn it as mega event for Delhites. The festival is aimed at promoting the street foods from the streets across India with hygiene and affordable prices in the tough time of growing food insecurity and inflation.



Bringing the culinary culture of over 20 States of the country to the city, the three-day-long vibrant street food festival 2012 concluded on Sunday. The festival had begun on Friday at the Constitution Club in the city and was an initiative by the National Association of Street Vendors of India (NASVI)..

Street Food Festival - 2012

Parvez Dewan, Secretary
Ministry of Tourism, Govt of India.

“Asian Street Food is known as the best street food in the world and now our aim is to bring street food under Tourism and let people know tomorrow that India has the best street food,” said Parvez Dewan, secretary of Ministry of Tourism, while inaugurating the festival. The festival did not only highlight the ever-popular chaat in the country but actually brought together all varieties of street food from all parts of India.

Rajasthan stalls carted out delicious ghewar and egg specialties in their typical street food style, while Gujarati stalls sold freshly made khakras, pin dhokhla and badapavdavelii.



Street Food Festival - 2012

Singapore Tourism Board

A five-member delegation from Singapore Tourism is monitoring the way the festival is being organized.

Indian street food to compete in the World Street Food Festival and be the best there as well. "Street food advocacy is gaining momentum in many countries. India should not lag behind. In June, Singapore Tourism will organise a World Street Food Congress and we would participate in that with the best street food vendors from India



NASVI Food Vendor's at Dilli Ke Pakwan

The Delhi Tourism's week long annual event on culinary delights "Dilli ke Pakwaan" which started on 9 February at Baba Kharak Singh Marg in Delhi is witnessing a new attraction 'Khao Gali' with street food vendors associated with the National Association of Street Vendors of India (NASVI) putting up their stalls there to showcase their culinary expertise, acumen and brilliance.



Thank You