

Compliance to Sanitation Standard Operating Procedures: An Evaluation of Street Food Handlers in Dipolog City, Philippines

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Abstract — This study evaluated the sanitation practices of street vendors in compliance to Sanitation Standard Operating Procedures. Respondents were selected through random sampling and were asked to answer a validated dichotomous survey questionnaire. An ocular inspection was also conducted by the researchers. Data were analyzed using descriptive analysis. Result of the study showed 82% of the food handlers believe that they are compliant to the Sanitation Standard Operating Procedures (SSOP). Results of the ocular inspection suggest otherwise showing 82% of the food handlers are found to be non-compliant. This suggests that majority of the street food handlers lack sanitation awareness in food preparation, processing and handling thereby putting the consumers at risk of contracting food borne illnesses. It is recommended that existing sanitation laws and policies be fully implemented and constant monitoring and evaluation needs to be performed by the Sanitation Department to ensure full compliance to these existing laws.

Keywords — *Microbes, Street Foods, Food Handlers, Sanitation Standard Operating Procedures, Microbial Analysis, Pathogens, Potential Health Hazards, Consumers*

I. Introduction

Food safety has long been the subject of many scholarly research and has been extensively studied over the past decades and is still continuously being studied, given that there are many scientific studies published that are devoted to it from the 1990s ([FAO, 1990](#); [Delisle, 1991](#); [Bricas, 1993](#); [Canet, 1997](#); Ma et al., 2019; Bouafou et al., 2021) to those of years 2020 ([Albuquerque et al., 2020](#); [Kouamé et al., 2020](#); [Meva'a, 2020](#); [Soula et al., 2020](#); [Ferrari et al., 2021](#); Koffi, 2021; Bouafou et al., 2021) and there has been a lot of studies that suggest that street food is a weak link in food safety supervision (Ma et al., 2019). Street food not only provides convenience for many people, but is also the livelihood for millions of low income people, making a great contribution to the economy of many developing countries. (Hill et al., 2019; Ma et al., 2019).

The changes taking place in people's lifestyles have caused the habit of eating outside to evolve and the need for convenient food has increased. In today's modern world, people prefer to buy foods that are usually sold on the streets (Sezgin & Şanlıer, 2016). Street foods are not only appreciated for their unique flavors, convenience, availability, and affordability they also contribute to the economy of the country, the perseverance of cultural and social heritage of

society, as well as the potential for maintaining and improving the nutritional status of populations (Hill et al., 2019). Street vending plays an important role in meeting the food requirements of urban dwellers in many cities and towns of developing countries (Birgen et. al., 2020). It feeds millions of people daily with a wide variety of foods that are relatively cheap and easily accessible (Tambekar et. al., 2008; Eromo et. al., 2016).

As important as street food vending is, this business increases the strain on local government as it is difficult to manage because of its informal nature and is often not regulated by any relevant authority (Lues et al., 2006; Samapundo et al., 2016; Nkosi, 2021), risk of microbial contamination and selling of unhealthy (high fat, salt and sugar, highly processed) foods (Von Holy & Makhoane, 2006; Hill et al., 2019). The traditional processing methods that are used in preparation, inappropriate holding temperature and poor personal hygiene of food handlers are some of the main causes of contamination of street-vended foods. Consumers who depend on such foods are more interested in its convenience and usually pay little attention to its safety, quality and hygiene (Nicolas et. al., 2007; Tambekar et. al., 2008; Eromo et. al., 2016).

Street food suppliers have generally poor food handling practices, and most are operating under unsanitary conditions (Ma et al., 2019). It has been found in majority of cases that these food stalls are not fit from hygienic point of view. Most street food vendors possess low educational training and often lack adequate food safety knowledge and skills (Samapundo, 2015). A lot of these street food stalls do not follow the Sanitation Standard Operating Procedures that are prescribed to protect the consumers from potentially deadly food borne illnesses. Due to a lack of basic infrastructure such as water connections and refrigeration, the sanitary quality at these venues may be compromised, becoming a public health risk to the consumer. Risk factors at these locations could affect food safety at critical points such as purchasing, which includes criteria used in the selection of raw materials. Other critical points involve hygienic practices utilized during transport of products to the vending site, and the preparation of mixed ingredients, as well as cooking, storing, serving, sanitizing and waste management practices (Costarrica and Morón, 1996, Donkor et al., 2009, FAO, 2009b, Rane, 2011, WHO, 1996, US Food and Drug Administration, 2014; Cortese et. al., 2016). The hygienic aspects of vending operations are a major source of concern for food control officers. For example, stands are often crude structures, and running water may not be readily available. Also toilets and adequate washing facilities are rarely available. The washing of hands, utensils, and dishes is often done in buckets or bowls. Disinfection is not usually carried out, and insects and rodents may be attracted to sites where there is no organized sewage disposal. Finally, food is not adequately protected from flies and refrigeration is usually unavailable (Mensah, et. al., 2002). Food, water and environment safety should be observed by every member of the food chain, from top management to the worker and from the farmer to the consumer. Individuals can make a difference: A trained individual can prevent food borne water borne illness and even spare life (Perdigon, et. al., 2006).

In the Philippines, street foods can be seen more in crowded places like churches, schools, plazas, and the market and boulevard area. More and more people are drawn towards consuming these convenient and cheaper alternatives for nutrition. Street food business is becoming a common business in the informal economy of trade in the Philippines. Due to lack of employment opportunity, unemployed men and women have forged innovative avenues for selling variety of goods such as food thus making street food vending a thriving business activity (Milgram, 2020). Results of the study by Tinker, (2003) shows the importance of street foods as a source of income and of food.

It can be noted that a lot of Dipolognons too have adopted the new culture of eating street foods. In recent years, there has been a noticeable increase in the number of street food vendors in the city (Jambre & Lagorra, 2022). With this in mind, we conducted a randomized survey on the compliance of street food handlers to the Sanitation Standard Operating Procedures (SSOP) to test whether these foods handlers are able to produce foods that are fit for consumption and not contaminated with potential pathogens. In addition to this, we performed an ocular inspection at the physical locations of the food stalls to evaluate the sanitation practices of street vendors in compliance to SSOP. We also conducted a Focus Group Discussion with the food handlers and the sanitation personnel to discuss matters concerning sanitation.

Literature Review

According to Anelich (2014), Street foods or street-vended foods are foods and beverages prepared and/or sold by vendors in streets and other public places for immediate or later consumption without any further processing or preparation. These foods are alternatives to homemade food and are more affordable when compared with the food supplied at the restaurants (Sezgin & Sanlier, 2016). Street food vending is essentially an urban phenomenon. This is a very important segment of the unauthorized sector of food industry. (Malhotra, 2017). Whether it is because of its economic, social and cultural importance, or because of public health implications, street food is a subject that is gaining interest in the literature ([Alimi, 2016](#); [Basinski, 2014](#); [Franklin and Badrie, 2015](#); [Grunert, 2010](#); [Henderson, 2011](#); Morano et al., 2018).

Street food is consumed daily by 2.5 billion people worldwide. In India, it is estimated that 2.5 per cent of the population are considered street vendors. In Latin America, more than 30 per cent of the household budget in urban centers is spent on street foods ([Bellia et al., 2016](#), Morano et al., 2018). Street food consumers around the world represent all ages (den Hartog et al., 2006; Al Mamun & Turin, 2016) and various socioeconomic classes (Winarno and Allain, 1991; Tinker, 1997; den Hartog et al., 2006; Al Mamun & Turin, 2016). In developing countries, street food preparation and selling provides a regular source of income for millions of men and women with limited education or skills (Ackah et al., 2011; Shehasen & Mohammed, 2020).

Safer food saves lives. With every bite one eats, one is potentially exposed to illness from either microbiological or chemical contamination. Billions of people are at risk and millions fall

ill every year; many die as a result of consuming unsafe food (WHO, 2015). Perdigon, et.al, 2006 stated that every person must eat and drink to sustain life, but life will be shortened or the quality of a person's health will suffer if food or water contaminated with a food borne pathogen or its toxin has been consumed. No one in either developed or developing countries is spared from contracting food borne diseases and they can occur anytime, anywhere as long as careless food handlers, consumers, and the food establishments give the pathogens favorable conditions for growth and survival. Maintenance of a sanitary environment is health-promoting and will help boost tourism and businesses.

The USFDA Food Code has addressed the structural design of food establishments and equipment as well as acceptable operational practices. These major interventions in the Food Code include: 1) demonstration of knowledge by the person-in-charge (usually food safety manager certification training) 2) employee health facilities 3) no bare hand contact with ready-to-eat food (good hand washing practices, utensils and glove use) 4) time and temperature control and 5) the use of consumer advisory information regarding consumption of raw or undercooked food. Three purposes for establishing SSOPs are: to protect your products from contamination from microbiological, chemical, and physical hazards. To control microbial growth that can result from temperature abuse and to ensure that procedures for maintaining equipment are in place. Sanitation Standard Operating Procedures (SSOP) should also include SSOPs to Maintain Equipment, SSOPs to Control Microbial Growth in Foods, SSOPs to control and monitor facilities for hand washing, sanitizing and toilet facilities (Perdigon, et. al., 2006).

According to the Department of Health's Revised Guidelines on Current Good Manufacturing Practice in Manufacturing, Packing, Repacking, or Holding Food (2004), the advent of globalization has opened new competition for local industrial manufacturer in the world as well as in the domestic markets. Emphasis on product quality and safety has gained significant importance in order for local manufacturers, including those in the food manufacturing sector, to be able to compete well and profit under a globalized economy. This is the basis of their guidelines. SSOPs used by Perdigon et. al. (2006) are all itemized in the Revised Guidelines on Current Good Manufacturing Practice in Manufacturing, Packing, Repacking, or Holding Food. These SSOPs are adapted by both BFAR and BFAD as adopted also from USFDA.

Results of the study conducted by Ma et. al., (2019) show that street food suppliers in China have generally poor food handling practices, and most are operating under unsanitary conditions. Food safety knowledge of street vendors in the High-tech Industries Development Zone was the lowest, most likely because these regions are located in rural-urban fringe zones, where education levels are generally relatively low. Consumers and street food vendors had good understanding of food safety, but street vendors were relatively poor in carrying out safe food handling, with only 26.7% using or being fully equipped with hand-washing facilities, although more than 60% of vendors wore clean and tidy clothes and masks.

For the protection of the public and its health, it is essential that we do our best to understand the epidemiology of foodborne illnesses brought about by poor food handling practices because it will help in the prevention and control efforts, appropriate allocation of resources for the control of foodborne illness, its monitoring, and evaluation of food safety measures and compliance to SSOP, development of new food safety standards, and assessment of the cost-effectiveness of interventions.

II. Methodology

Sampling Area

This study was conducted in Dipolog City's Boulevard, public market and City Plaza areas. These are the areas where the most number of customers can be found as these are densely populated. The food establishments strategically placed themselves where they can be accessible to customers who are on the go, who want readily available food at a considerably low price. Dipolog City's Boulevard poses the most health risks as hundreds of customers, young and old, visit and buy from these establishments on a daily basis as this area is one of the most visited tourist spot in the city.

Survey of Street Vendors and Stalls

The respondents were selected through random sampling. A validated dichotomous survey questionnaire was administered by an enumerator. An ocular inspection was also conducted by the researchers.

In determining the sample size, the researchers surveyed the number of food establishments as well as total number of food handlers vending at the sample areas to and yielded a sample size of 102 out of the 160 total food handlers.

In analysing the data, mean was calculated to measure the central tendency to determine how the respondents are responding in general. The percentage was also determined by dividing the mean by the total number of respondents.

III. Results and Discussion

Survey of Street Vendors and Stalls

The survey recorded 160 food handlers from the selected areas from a total of 60 food establishments. Out of the food handlers, 104 (64%) of them were respondents of the study. The most number of respondents were from the Boulevard area with 50.63% participation rate with 81

out of 127 food handlers answering the survey. The lowest participation rate is from the City Plaza location with only 4.38% or 7 out of 12 food handlers answering the survey.

Table 1. *Distribution of Respondents*

LOCATION	NO. OF FOOD HANDLERS	DISTRIBUTION (%)	NO. OF RESPONDENTS	PARTICIPATION RATE (%)
City Plaza	12	7.50	7	4.38
Market	21	13.13	16	10
Boulevard	127	79.38	81	50.63
Total	160	100	104	65

Table 2. *Survey Result of Food Handlers' Compliance to Sanitation Standard Operating Procedures.*

COMPONENTS	CITY PLAZA n = 7		PUBLIC MARKET n = 16				BOULEVARD n = 81				OVERALL n = 104					
	MEAN %		MEAN %		MEAN %		MEAN %		MEAN %		MEAN %					
	YES	NO	YES	NO	YES	NO	YES	NO	YES	NO	YES	NO				
Sanitation Standard Operating Procedures	6	1	86%	14%	13	3	88%	13%	71	10	88%	12%	90	14	87%	13%
Sanitation Standard Operating Procedures to Control Microbial Growth in Foods	6	1	86%	14%	10	6	63%	38%	67	14	83%	17%	83	21	80%	20%
Sanitation Standard Operating Procedures to Maintain Equipment	6	1	86%	14%	12	4	75%	25%	67	14	83%	17%	83	21	80%	20%
Sanitation Standard Operating Procedures to Control and Monitor Facilities for Hand Washing, Sanitizing and Toilet Facilities	6	1	86%	14%	13	3	88%	13%	67	14	83%	17%	83	21	80%	20%
TOTAL	6	1	86%	14%	12	4	75%	25%	68	68	84%	13%	85	19	82%	18%

Based on the results shown in table 2, out of the 104 respondents, 85 (82%) of the food handlers answered YES when asked if they are compliant to the Sanitation Standard Operating Procedures (SSOP) that are recommended by the BFAD as adapted from the USFDA. Based on the result of the survey, only 19 (18%) of the respondents are non-compliant. This result indicates substantial compliance to the SSOPs and translates to the confidence of street food handlers in performing their duties while being compliant to the SSOPs.

Ocular Inspection of Food Handlers and Food Stalls

The result of the food handler survey contradicts the result of the ocular inspection conducted by the researchers. In the ocular inspection, 82% of the food handlers were found to be non-compliant (Fig. 1). This result is evidenced by the data from the study conducted by Jambre and Lagorra, (2022) which tested a total of 30 food samples categorized as non-alcoholic beverages and ready to eat foods for total coliform, Escherichia coli, molds and yeasts as well as Salmonella detection. Result showed 100% contamination rate of all test parameters in all food samples. The result of the microbial analysis indicates unhygienic preparation and food handling of the foods vended and this could mean that the food handlers lack awareness and non-compliance to the SSOPs. This result should be considered as a red flag as this indicates food handlers operating not knowing the standards to follow. There is also a possibility that these food handlers are protecting themselves to avoid issues from arising therefore answering the questionnaires to their favor.

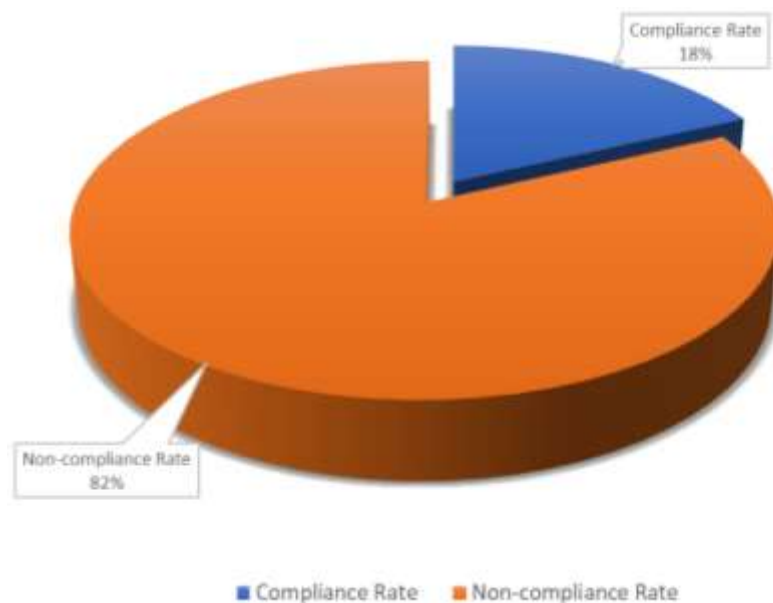


Figure 1. Overall Compliance Rate of Food Handlers Based on Ocular Survey.

Table 3. Distribution and Survey Rate of Food Establishments

LOCATION	NO. OF FOOD ESTABLISHMENTS	DISTRIBUTION (%)	NO. OF FOOD ESTABLISHMENTS SURVEYED	SURVEY RATE
City Plaza	7	12%	7	100%
Market	11	18%	11	100%
Boulevard	42	70%	42	100%
Total	60	100%	60	100%

Table 4. Survey Result of Ocular Inspection

COMPONENTS	MEAN		PERCENTAGE	
	YES	NO	YES	NO
Sanitation Standard Operating Procedures	19	41	31%	69%
Sanitation Standard Operating Procedures to Control Microbial Growth in Foods	1	59	2%	98%
Sanitation Standard Operating Procedures to Maintain Equipment	14	46	23%	77%
Sanitation Standard Operating Procedures to Control and Monitor Facilities for Hand Washing,/Sanitizing and Toilet Facilities	9	51	15%	85%
TOTAL	11	49	18%	82%

A total of 60 food establishments were listed upon survey of the three selected study areas. The most number of food establishments can be found at the Boulevard area with 42 (70%) establishments vending different types of street foods ranging from barbecue to fried chicken, tempura, to fruit shakes, to name a few. As gleaned from table 4, the result of the ocular inspection shows a very high noncompliance rate of 82%. Sanitation practices of these food handlers can be considered very poor and far from meeting the standards. This may indicate that the food handlers do not make sanitation as their priority in the production of street foods.

Vending stalls are not well maintained and materials that are used in preparation are not sanitized according to standards. High risk of cross contamination can be seen especially in making fruit shakes as the hand with disposable glove which is used to prepare the shake is also the same hand used in getting crushed ice. It is also the same hand used in taking money from customers which is a violation to standard procedures. Employees should not be assigned to more than one job during a shift to prevent food borne illness during serving of food (Perdigon, et. al., 2006). As per observation during ocular visit, the same disposable glove is used from the start of the shift of the food handler until the end of his shift. This should not be the case, as per SSOP, disposable

gloves should only be used once to avoid cross contamination. In addition to this, the spoon used to get mango strips from a container is also the same spoon used to scoop guyabano and buko strips from two other different containers which can again, result to possible cross contamination. It was also observed that the same cleaning towel used to clean the surfaces of the counter is the same cleaning tower used to clean the blender. Sanitation of equipment was also not observed. Washing of equipment and utensils was noticeably unpracticed.

According to the food handlers, they purchase their ingredients from reputable and approved suppliers. They also use purified/mineral water as part of their ingredients. However, the result of the microbial analysis conducted by Jambre & Lagorra (2022) shows that 89% of the beverages that were tested were positive for coliform. This can be due to usage of dirty water as raw ingredient or the ice used. This can also be due to contamination from unhygienic food handling of the food handlers during any of the 8 steps of food process. During the conduct of the ocular survey, it can be noted that all of the street foods vended are uncovered, exposing them to air contaminants as well as pests (flies, cockroaches, etc.) which are microbe carriers, responsible for the contamination or cross contamination. There are no pest control programs that are in place. Pests and animals are very visible in the area. Flies hover around the uncooked barbecue. Dogs and cats are roaming around even at the preparation area.

Food handlers are also unable to control microbial growth as observed during the ocular inspection. Uncooked meat goes through time temperature abuse and is exposed to the temperature danger zone for more than 4 hours. Mold and yeast growth will be prominent indicating imminent spoilage. To avoid this, foods should be kept in cold storage (Perdigon et. al., 2006). Exposing them to temperatures between 5°C and 60°C is a risk because in this zone food poisoning bacteria can grow to unsafe levels that can make people sick. Best practices to avoid food borne illness is to use food immediately or keep at below 5°C or at above 60°C within the 2 hours for potentially hazardous foods that are held. Foods should be consumed immediately within 2 to 4 hours and thrown away if held for more than 4 hours (Food Safety Information Council, 2014). According to the food handlers, pork and chicken meat for barbecue are kept at room temperature from the start of the preparation in the morning until it is cooked in the evening thereby subjecting the food to time temperature abuse. SSOP also requires establishments to have a food thermometer which 100% of the food establishments do not have.

The food handlers are 82% non-compliant in terms of Sanitation Standard Operating Procedures to Control Microbial Growth and 85% compliant rate for Monitor Facilities for Hand Washing, /Sanitizing and Toilet Facilities and 23% for Sanitation Standard Operating Procedures to Maintain Equipment. Most of these food establishments are located in areas where there are no or less access to toilet and hand washing facilities. These facilities are very important in maintaining good hygiene practices in food handling. Without these, food handlers will be more prone to harboring and transmitting pathogenic microorganisms. When human waste (feces) is not

managed well, it pollutes water, food, and soil with germs, and leads to diarrhea and other serious health problems.

Using toilets prevents germs from getting into the environment, and protects the health of the whole community (Hesperian Health Guide, 2018). Without the proper hand washing and dish washing sinks, the establishments will look more unhygienic. Usually, in the food establishment setting, dishes are washed at the floor with the use of basins and used water is sometimes reused to wash another batch of dishes. Water and leftover food are disposed directly to the streets creating an eye sore and a haven for insects that are carriers of pathogens. Customers are asked to wash their hands using a basin with stagnant water sometimes without hand washing soap and paper towels to dry their hands right after.

IV. Conclusion

Therefore, based on the results of the microbial analysis and ocular inspection, it can be concluded that the food handlers and food establishments are non-compliant to Standard Sanitation Operating Procedures thereby putting the consumers at risk of contracting food borne illnesses.

Although the Philippine government has already enacted Presidential Decree No. 856/Code on Sanitation of the Philippines to prescribe sanitation requirements for food establishments for the protection of consumers, however, there is a gap in implementing these laws. Therefore, the alarming level of health risk leads to an urgent need for the city government of Dipolog to strictly implement the code of sanitation. Constant monitoring and evaluation needs to be performed by the Sanitation Department to ensure full compliance to these existing laws.

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Appendix A

Table 1. Survey Result of Ocular Visits.

<i>Sanitation Standard Operating Procedures</i>					
	MEAN		%		INTERPRETATION
	YES	NO	YES	NO	
Purchases ingredients from approved suppliers/sources	60	0	100%	0%	COMPLIANT
Use safe water which comes in contact with food, food contact surfaces, and ice	60	0	100%	0%	NON COMPLIANT
Clean and sanitize food contact surfaces	11	49	18%	82%	SUBSTANTIALLY COMPLIANT
Ensure that food contact surfaces are kept in good condition	11	49	18%	82%	SUBSTANTIALLY COMPLIANT
Ensure that un-cleaned or non-sanitized surfaces don't contact our foods	0	60	0%	100%	NON COMPLIANT
Ensure that raw animal foods don't contaminate ready-to-eat-foods	60	0	100%	0%	COMPLIANT
Ensure that toilet facilities are accessible, proper equipped and maintained for crew	0	60	0%	100%	NON COMPLIANT
Handwashing sinks exclusively for this purpose, are located in food preparation area, front service counters, and dishwashing areas	0	60	0%	100%	NON COMPLIANT
Equip sinks with soap and paper towels (nailbrush, hand sanitizer, and gloves too)	0	60	0%	100%	NON COMPLIANT
Place effective pest control program	0	60	0%	100%	NON COMPLIANT
Label toxic materials properly	60	0	100%	0%	COMPLIANT
Store toxic materials properly	60	0	100%	0%	COMPLIANT
Use toxic materials properly	60	0	100%	0%	COMPLIANT
Ensure that food, food packaging materials, and food contact surfaces don't come in contact with physical hazards such as broken glass from light fixtures, jewelry, etc.	7	53	12%	88%	SUBSTANTIALLY COMPLIANT
Ensure that safety of the water supply that is used as ingredient, in the manufacture of ice and for washing food and food-contact surfaces	0	60	0%	100%	NON COMPLIANT
Condition and clean food contact surfaces including utensils, gloves and outer garments	0	60	0%	100%	NON COMPLIANT
Prevent cross contamination from unsanitary objects of food or to food contact surfaces	0	60	0%	100%	NON COMPLIANT
Maintain handwashing, sanitizing and toilet facilities	0	60	0%	100%	NON COMPLIANT
Protect food and food contact surfaces from chemical, physical and biological contaminants	0	60	0%	100%	NON COMPLIANT
Exclude pets from the food preparation, storage, and service areas.	0	60	0%	100%	NON COMPLIANT
Restrict workers with certain symptoms such as vomiting or diarrhea	0	60	0%	100%	NON COMPLIANT
Purchases ingredients from approved suppliers/sources	60	0	100%	0%	COMPLIANT

Use safe water which comes in contact with food, food contact surfaces, and ice	60	0	100%	0%	NON COMPLIANT
Clean and sanitize food contact surfaces	11	49	18%	82%	SUBSTANTIALLY COMPLIANT
Ensure that food contact surfaces are kept in good condition	11	49	18%	82%	SUBSTANTIALLY COMPLIANT
<i>Sanitation Standard Operating Procedures to Control Microbial Growth in Foods</i>					
	MEAN		%		INTERPRETATION
	YES	NO	YES	NO	
Ensure that all potentially hazardous foods (PHFs) are received and stored and refrigerated temperature of 5°C or below.	0	60	0%	100%	NON COMPLIANT
Place procedures to limit the time the potentially hazardous foods are in the Temperature Danger Zone (5°C to 60°C)	0	60	0%	100%	NON COMPLIANT
Reheat hot foods rapidly and then hot held at 60°C or above	0	60	0%	100%	NON COMPLIANT
<i>Sanitation Standard Operating Procedures to Control and Monitor Facilities for Hand Washing,/Sanitizing and Toilet Facilities</i>					
	MEAN		%		INTERPRETATION
	YES	NO	YES	NO	
Calibrate temperature measuring devices and thermometers regularly	0	60	0%	100%	NON COMPLIANT
Routinely check, calibrate refrigeration, cooking and hot holding equipment and operating correctly to ensure correct food product temperature	0	60	0%	100%	NON COMPLIANT
Install handwashing sinks and equipment are check if operating properly	0	60	0%	100%	NON COMPLIANT
<i>Sanitation Standard Operating Procedures to Maintain Equipment</i>					
	MEAN		%		INTERPRETATION
	YES	NO	YES	NO	
Provide toilet facilities off the worker's dressing room, physically separated from processing areas	53	7	88%	12%	SUBSTANTIALLY COMPLIANT
Ensure that toilet facilities have self-closing doors	0	60	0%	100%	NON COMPLIANT
Ensure that toilet facilities are maintained in good repair	53	7	88%	12%	SUBSTANTIALLY COMPLIANT
Ensure that toilet facilities are cleaned and sanitized daily at the end of operations	0	60	0%	100%	NON COMPLIANT
Ensure that Sanitation supervisor inspects the toilet facilities and handwashing facilities	0	60	0%	100%	NON COMPLIANT
Ensure that toilet facilities are monitored daily before operations and every 4 hours during operations	53	7	88%	12%	SUBSTANTIALLY COMPLIANT
Provide hand washing facilities in hot and cold kitchens and in the toilet facility	0	60	0%	100%	NON COMPLIANT
Provide hand washing facilities that have: hot and cold running water with foot activated valves	0	60	0%	100%	NON COMPLIANT
Provide liquid sanitizing hand soap; hand sanitizer solutions that are changed every 4 hours during production	0	60	0%	100%	NON COMPLIANT
Provide signage directing workers when how to wash their hands and gloves thoroughly	0	60	0%	100%	NON COMPLIANT

Wash and sanitize hands before starting work, after each absence from the work station, and anytime they have become soiled or contaminated	0	60	0%	100%	NON COMPLIANT
The sanitation monitor or supervisor inspect the hand washing facilities and check hand sanitizer strength	0	60	0%	100%	NON COMPLIANT
Monitor hand washing facilities daily before operations and every 4 hours during operations	0	60	0%	100%	NON COMPLIANT
The sanitation monitor or supervisor initiates cleaning of dirty toilet facilities and correction of any potentially contaminating condition	0	60	0%	100%	NON COMPLIANT
Repairs are made as needed	0	60	0%	100%	NON COMPLIANT
Stocks are replenished as needed	0	60	0%	100%	NON COMPLIANT
Maintain daily sanitation record	0	60	0%	100%	NON COMPLIANT
Specific detailed work instructions on how to go about cleaning and sanitizing is given to the person in charge of the activity and a copy kept on file	0	60	0%	100%	NON COMPLIANT
Provide toilet facilities off the worker's dressing room, physically separated from processing areas	0	60	0%	100%	NON COMPLIANT