A Survey of Street Food Sellers in Jalgaon City Regarding Awareness of Diet Along with Hygienicness

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ABSTRACT: The term "food hygiene" is used to describe the preservation and preparation of foods in a manner that ensures the food is safe for human consumption. This term typically refers to these practices at an individual or family level, whereas the term "food sanitation" usually refers to these types of procedures at the commercial level within the food industry, such as during production and packaging or at stores or restaurants. Food hygiene in the home kitchen includes things such as the proper storage of food before use, washing one's hands before handling food, maintaining a clean environment when preparing food and making sure that all serving dishes are clean and free of contaminants. A majority of Food borne illnesses result from microbial hazards. According to WHO microbes are responsible for approximately 85 % of reported food borne disease outbreaks throughout the world. WHO estimated that the diseases caused due to food borne pathogens leads to 76 million human illness each year, 3,25,000 hospitalizations and an unknown number of chronic conditions.

Food hygiene is very important aspect, which refers to the many practices needed to safeguard the quality of food from production to consumption. This is sometimes referred to as ‘from farm to fork’ or ‘from farm to table’, because it includes every stage in the process from growing on the farm, through storage and distribution, to finally eating the food. It also includes the collection and disposal of food wastes.

II. OBJECTIVES OF THE STUDY

- To Undertake a Survey Street food Seller in Jalgaon City regarding Hygienicness of their Food.
- To create awareness about importance of Hygienic Food among street food vendors.

REVIEW OF LITERATURE

- Sylvia Angubua Baluka, RoseAnn Miller and John Baligwamunsi Kaneene in their research paper pointed that there is a critical need for improving food safety at restaurants and dining halls at Makerere University. They further suggest that, there is a need for governmental support to improve food safety management system, and education and awareness programs. Tambekar D H, Kulkarni R.V, S.D.Shirsat, D.G.Bhadange in their research paper opined that, for the contamination of street food, personal hygiene of vendor is also...
responsible. Vendors touch the floor, wash the utensils most of the time without using soap, handling of dish cloths and after all they touch food without glovs for preparing and serving water without washing the hands, this may lead to cross contamination of bacterial pathogens. They further insist that the local government and the ministry should consider establishment of adequate facilities and utility services as well as provision of necessary information, education and training programmes for vendors and consumers.

- Nurudeen, A.A., Lawal, A.O, Ajayi S.A in their research paper found that 53.6% of the vendors did not cover their hair and 7.3% of them had undressed skin lesion. The authors in their paper concluded that, in order to sustain the benefits of street-vended food while assuring the safety of the food sold, authorities must implement policies aimed at supporting, controlling and maintaining the street food sector. Further they opined that, the policy should be implemented in relation to an integrated consultation with vendors and consumers in order to meet the needs of government, consumers and vendors.

- Margaret Githiri, Judith Kimiywe and Paul Okemo in their research paper opined that, there is really need for educational programmes to enhance the knowledge of food handlers regarding food borne diseases. Further they concluded that food safety inspection guidelines should be developed.

IV. RESEARCH METHODOLOGY

The type of research used in this research project is qualitative in nature. In this research the researcher has collected primary data using structured questionnaire and through observation method. A survey was done in various crowded places in Jalgaon city, especially at places where the street food vendors are available in mass. The sampling units in this research were sellers of PaniPuri, Chaat, Ice Cream sellers, PavBhaji and Chinese food sellers. The respondents’ i.e the street food vendors were asked questions regarding food safety and hygienic practices adopted by them. The questionnaire was also organized into distinctive sections to obtain information pertaining to respondents’ socio-demographic characteristics; level of knowledge and training on food hygiene; status of medical screening and an observation checklist to determine personal hygiene and food handling practices. The data obtained from 100 respondents are logically screened, analyzed with the help of pie and bar chart.

V. SCOPE OF THE STUDY

The purpose and scope of this research work is to creating, maintaining and developing the code of hygienic food practices among street food vendor in Jalgaon city regarding their foods. The survey will definitely useful for street food sellers in maintaining proper care regarding their food making process and will definitely create awareness about food hygienicness.

VI. DATA INTERPRETATION & ANALYSIS

1) Age of street food vendor

![](image)

**Inference** - From the above chart it is disclosed that, 29% food sellers are in the age group in between 21-30 as well as 31-40.

2) Category of food sellers

![](image)

**Inference** - From the above bar chart it is noted that, the maximum food sellers are engaged in selling Chaat followed by Chinese foods.

3) Do you feel that, you should offer hygiene food to customer?
Inference - From the above pie chart it is observed that, in view of 94 percent food sellers, serving hygiene food to customers is important.

4) Do you use hand glows to keep your food hygienic?

![Pie chart showing 61% yes and 39% no]

Inference - From the above pie chart, it can be seen that 61 percent street food sellers are using hand glows to keep their food hygienic whereas 39 percent are not using hand glows.

5) Do you use apron & other hair wearing mask for keeping your food hygienic and safe?

![Pie chart showing 63% apron, 25% hair protection, 7% both, and 5% neither]

Inference - From the above pie chart it is depicted that, 25 percent street food sellers wear apron whereas only 5 percent sellers are engaged in hair protection.

6) Which type of oil you use for preparing food?

![Bar chart showing 59% soya oil, 9% Paam oil, and 19% other]

Inference - From the above bar chart it is disclosed that, 59 percent street food sellers use soya oil whereas 9 percent food sellers use Paam oil.

7) Which type of water you use for preparation of food?

![Bar chart showing 76% regular purified water, 9% mineral water, and 15% other]

Inference - From the above bar chart it is disclosed that, 76 percent food sellers uses regular water to prepare food whereas 15 percent food sellers are using mineral water.

8) According to you what is important?

Inference - In above chart, it can be seen that, in view of 76 percent food sellers selling hygienic and safe food is important whereas 24 percent food sellers think that, only selling food is important according to them.

VII. CONCLUSION

Food hygiene is the conditions and measures necessary to ensure the safety of food from production to consumption. Street food vending plays an important role in the economy of Jalgaon city. Considering the growing number of street food vendor in Jalgaon city, it is utmost very important to create awareness about maintaining continuous hygienicness of food as it is directly related to health of the people. Also it is important that the local food and safety authorities should take periodic review and should visit to street food sellers to check the quality of their food along with hygienicness. As a customer and a wise citizen, an individual must see that the surrounding of food sellers is clean & the foods consume by him is of good quality and hygiene.

VIII. REFERENCES


[6] www.fssai.gov.in

