

INSPECTION CHECKLIST STREET FOOD HUB

Date		Auditor	
FBO Name		FBO's representative	
FBO Registration No.		Address	

Marking system –

The Auditor will inspect the facility of the street food hub according to the requirements as laid down in the inspection checklist and accordingly will mark the finding as compliance (C), non-compliance (NC), partial compliance (PC) & Not applicable/Not observed (NA). Separate requirements have been developed for street food hubs and for carts within the hub. All the requirements are allotted 2 marks and there are few requirements which are allotted 4 marks. 4 marks questions are critical to food safety and shall be essentially met by the street food hub. Each finding will be awarded marks as mentioned below:

S. No.	Finding	Marks to be awarded for 2 mark requirements	Marks to be awarded for 4 mark requirements
1	Compliance (C)	2	4
2	Non-compliance (NC)	0	0

3	Partial compliance (PC)	1 to 1.5	1.5 to 3
4	Not applicable/Not observed (NA)	2	4

Compliance – Yes, the requirement is fully implemented. There is adherence with the requirement with no major or minor conformance is observed.

Non-compliance - No, the requirement is not documented and implemented. There is non-adherence with the requirement with major non - conformance is observed.

Partial Compliance – Requirement is partially implemented. A non-conformity that (based on the judgement and experience of the auditor) is not likely to result in the failure of the food safety or reduce its ability to assure controlled processes or products. It may be either a failure in some part to a specified requirement or a single observed lapse.

Not Applicable/Not observed (NA) – Requirements are not applicable to street food hub/cart & hence cannot be observed.

Street Food Hub (Common facilities applicable to each hub)

S. No	Audit Questions	Max. Marks	Marks Awarded
1	General regulatory requirements for running food business operation in premises.	2	
a.	License/Registration under FSSAI, 2006	1	
b.	NOC from Municipality/local body	1	
2	Food stalls are located in clean, ventilated & non-polluted areas.	2	

a.	Surrounding area are clean and away from polluted area	1	
b.	Area is properly ventilated naturally or artificially by means of fans.	1	
3	Adequate space is available for orderly placement of vendor stalls & orderly flow of material in and out of the stalls	2	
a.	Adequate space between stalls	1	
b.	Freely accessible allowing easy flow of material and person movement in and out of stalls.	1	
4	Working surface shall be well maintained, easy to clean and free from accumulated waste	2	
a.	Surface of vending carts are clean and in good condition, also covered properly when not in use	1	
b.	Working table made up of stainless steel	1	
5	Better amenities like eating facility for all age groups and parking arrangement for vehicles.	2	
6	Proper and safe display of food in controlled condition like temperature wr.r.t nature of food requirement	2	
a.	Food is properly covered in display and those which are perishable kept at refrigeration temperature	1	

b.	Temperature of refrigerator is timely monitored	1	
7	Proper supply of Potable water with storage facility is available & is used for cooking, preparing ice & steam; washing of utensils & cleaning of working surfaces.	4	
a.	Potable water Supply for cooking and washing utensils.	2	
b.	Proper storage facility for potable water.	2	
8	Quality of water is monitored at source, after collection & at usage point.	4	
a.	Water testing done for quality at source level	2	
b.	Packaged drinking water used for drinking and cooking purpose is obtained from FSSAI approved supplier.	2	
9	Dedicated areas or common facility are provided for cleaning of utensils & waste storage and shall be located away from food handling areas. Detergent used for washing utensils should be food grade.	2	
a.	Separate dedicated area for utensil cleaning	1	
b.	Food grade chemicals are used for washing utensils.	1	
10	Sanitation facility is available at a distance away from food handling area.	4	

a.	Toilet facility away from food handling area	2	
b.	Separate and adequate number of wash rooms for male and females.	2	
11	Hand washing facility with provision of clean water, soap & other cleaning agents are available	4	
a.	Continuous water supply in wash room for hand washing	2	
b.	Hand washing agent like liquid soap, sanitizer etc.	1	
c.	Hand drying facility or tissue papers.	1	
12	Adequate facility to exhaust smoke & fumes from food cooking areas.	2	
13	Sufficient number and proper lighting to facilitate food preparation is available.	2	
a.	Adequate lighting through natural or artificial means in food handling area	1	
b.	Light points above food preparation are protected /covered suitably	1	
14	Adequate drainage facility	4	

a.	Free flow of water and waste in drainage avoiding stagnation	1	
b.	Drainage are cleaned and maintained timely	2	
c.	Drainage are covered to prevent pest infestation	1	
15	Dry and wet Waste is segregated properly and collected by municipalities on daily basis.	4	
16	Food handlers have basic knowledge of food safety & hygiene.	4	
17	Pest control measures	4	
a.	Sufficient measures taken to prevent entry of pest like rat, flies etc.	2	
b.	Pest control agreement made if any for routine maintenance	1	
c.	Pesticides and other chemicals kept away from food handling area to avoid contamination of food.	1	
		50	

Slab Stall/Lock Stall (Individual facilities applicable to all vendors)

S. No	Audit Questions	Max. Marks	Marks Awarded
I	Design & facilities	16	
1.	Working surface of stall is placed above 60-70 cm from ground.	2	
2.	Waste bins with lids are available; periodically emptied & kept clean at all times. Waste bins are covered and separate for solid and liquid waste.	4	
3.	In case of closed premises, all structures such as walls, doors etc shall be soundly constructed of materials that are durable, impervious to food particles with no toxic effect in intended use, shall be unable to provide pest harbourage, as far as practicable; and shall be easily and effectively cleaned and where appropriate, disinfected.	4	
4.	Working surface of stall is built of corrosion resistant material, impervious and suitably protected from environmental contamination.	4	
5.	Equipment & utensils are made of food grade material.	2	
II	Control of operation	52	
1	Raw material, ingredients shall have FSSAI License/registration number & shall be purchased from FSSAI licensed vendor. Expired product not used.	4	
2	Incoming material, semi or final products are stored according to their temperature requirement in a hygienic environment to avoid deterioration. FIFO & FEFO is practised.	2	

3	Food containers are kept at least 15 cm above the ground.	2	
4	Raw food is thoroughly washed in potable water before cooking.	4	
5	Frozen food is thawed hygienically. No thawed food is stored for later use.	2	
6	Vegetarian & non-vegetarian food (raw, semi or fully processed) is processed and stored separately. Knives are corrosion free and made of SS.	4	
7	No expired material is used.	4	
8	Oil being used is suitable for cooking purposes. Periodic verification of fat and oil by checking the color, the flavour and floated elements is being done.	4	
9	Food is cooked thoroughly.	2	
10	Hot food shall be maintained hot & cold food shall be maintained cold.	2	
11	Cooked food if not consumed within 2 hours, is reheated before serving. Reheating is done appropriately and no indirect reheating such as adding hot water or reheating under bainmaire or reheating under lamp shall be done.	4	
12	Perishable and cooked food not consumed immediately should be refrigerated below 5 degrees Celsius. Left over and unsold perishable food kept at room temperature more than 2 hours should be disposed.	4	
13	Ready to eat raw food are kept covered and displayed in a case under refrigerated conditions		

		2	
14	Serving area and serving equipment is kept clean.	2	
15	Crockery and cutlery items used for serving purpose are of food grade quality. No other item of non-food grade quality is used.	2	
16	Disposable items used for serving are not reused. Newspapers, thermocol, non food grade plastics and other printed papers shall not be used for serving food.	4	
17	In case transportation time exceeds 2 hours, then hot food is placed in thermal boxes and cold food is placed in containers with a refrigerant.	4	
III	Maintenance & sanitation	14	
1	Work surface of stall is maintained in good state of repair with no chipping surface, loose nails etc.	2	
2	Cloth used for cleaning carts; wiping utensils & serving crockery; wiping hands etc. are kept segregated & in clean condition.	4	
3	Food preparation areas are kept clean and well maintained. Appropriate measures taken to prevent entry of pest.	4	
4	Utensils & equipment are cleaned properly after every operation.	2	
5	Floors, walls & all other surface are cleaned every day and kept in good state of repair	2	

IV	Personal Hygiene	18	
1	Food Handler washes hands before starting work or after doing any non food handling activity (such as visiting toilets, emptying dustbin etc.).Hand washing facility in preparation area.	4	
2	Food Handler is clean, wearing washed clothes with trimmed nails & moustache.	2	
3	Food handlers is covering his head & mouth while preparing/serving food & uses aprons, gloves etc. while handling food.	2	
4	Food handler is not wearing false nails or loose jewellery.	2	
5	Food Handler is not smoking, chewing or spitting while preparing/serving food.	2	
6	Food Handler is not suffering from any infectious or communicable disease.	4	
7	Food Handler has no open wound or burn.	2	
		100	

Total score: /150

Grading:-

GRADE	SCORING		RESULT (Put tick)
A⁺	Above 135	Compliance-Exemplar	
A	115 - 135	Compliance-Satisfactory	

B+	100-114	Needs Improvement	
No grade	Below 100	Non Compliance	

Remarks:
