

Equipment

- Equipment including containers, should be made of materials that do not transfer toxic substances, odor or taste, are not absorbent and will not result in contamination, are resistant to corrosion and capable of withstanding repeated cleaning and disinfection.
- Equipment, appliances and food cutting surfaces should be kept clean and should be cleaned before and after daily operations, and immediately after being used to handle raw food. Only food safe cleaning agents, detergents etc. should be used.
- The utensils, cutlery, crockery equipment etc. should be made of food grade material and should be cleaned before and after use and kept in good condition.

Cleaning and Sanitation

- Unit and work surfaces should be kept in an adequate state of repair
- Utensils shall be cleaned of debris, scrubbed with detergent under running water and sanitized after each operation
- Dishwashing/utensil cleaning area should be separate and away from food prep area
- Surfaces including floors must be smooth and cleaned everyday

Raw Materials/ Ingredients and Packaging

- Avoid cross-contamination; handle raw and cooked foods separately, separate cutting boards and utensils or wash and sanitize between every use.
- Raw materials, ingredients and packaging should conform to food safety standards.
- Ice should be made only from potable water
- Packaged food ingredients should be used within expiry/used by/best before date

Serving Food

- Keep serving area, equipment, sale points, tables, awning, cases etc. clean and tidy.
- Disposable plates, cups, gloves etc. should be used only once and be of food grade quality.
- Non-food grade plastics, newspaper, or printed paper should not be used.

Education and Training

- All street-food vendors, helpers and handlers should undergo basic food safety and hygiene training.



More Information:



242-603-3260



99 Crawford Street



www.bahfsabahamas.com



Street Food Vendor Checklist



Licensing & Permits

- Food Handler's Certificate
- Certificate of Sanitation
- BAHFSA Certificate of Registration

Personal Hygiene

- Bathe and wear clean clothing daily;
- Keep fingernails trimmed and clean;
- Wash hands with clean running water and liquid soap;
- Persons cooking, handling, or serving food should use hand gloves and aprons where necessary;
- Wear head gear and minimize talking or cover mouth when handling food;
- Avoid loose items such as jewelry;
- No eating, chewing, smoking, spitting or nose blowing in or around food area;
- Persons are not permitted to work if ill;
- No open wounds, blisters or sores on hands;
- Avoid touching or scratching face, head or hair.

Food Preparation/Cooking

- Ingredients must be of best quality, unadulterated and sourced from a reputable source;
- Frozen foods should be thawed only once before cooking;
- Food should be sufficiently cooked or processed in a manner that renders it safe for human consumption (time/temperature);
- Cooked food should be kept in a hygienic place and held at recommended temperatures.

Cook Food Thoroughly



Location and Facilities

- Street vending or mobile units should be in clean, ventilated, and located in unpolluted area;
- Units should be freely accessible;
- Unit should be covered to prevent contamination of food;
- The surfaces of non-mobile units which contact food or storage utensils shall be built of solid, rust/corrosion resistant materials and kept in clean and good condition;
- Working surfaces must be hygienic, impermeable, and easy to clean (like stainless steel), and placed above ground;
- Waste bins should be covered and made of material that can be easily cleaned and disinfected;
- Vendor should have easy access to sanitation facilities (e.g. restrooms) with water, and located a distance away from food handling area;
- There should be appropriate handwashing facilities fitted or located near the mobile unit (separate from restroom handwashing sinks), with clean water; liquid soap, and cleaning agents;
- Provide an appropriate means for waste drainage to be managed from unit.



Water Supply and Quality

- Clean water should be used for cleaning, washing, and preparing food;
- Water should be sourced from trusted, non-contaminated source.

Handling and Storage of Food

- All foods should be covered and protected;
- Storage areas and containers should be clean and hygienic;
- Where food is to be served hot, storage should be maintained at a temperature of 140°F or above (at the point of sale) and cold foods at 40°F or below. Keep hot foods hot and cold foods cold;
- Ready to eat foods should be handled carefully, kept covered, displayed in cabinet/or under refrigeration;
- Fuel, detergents, and other chemicals must be stored in dedicated containers away from food items and food handling zone;
- Transportation and storage of food should be carried out in a hygienic manner and be equipped to maintain food at proper temperatures;
- Hands should be thoroughly washed before and after handling food;
- Follow FIFO (first in, first out). Pay attention to expiry dates.

Leftover and Waste Disposal

- Every vendor shall have provisions for handling solid as well as liquid waste;
- Solid waste should be properly disposed of in suitable containers that are secured with tight fitting lids or waste bins;
- Garbage bins should not be overfilled, and should be emptied, cleaned, and sanitized daily;
- Foods should be prepared or cooked as per the day's requirements to avoid leftovers;
- Leftovers kept at room temperature for more than 2 hours and unsold perishable foods should be disposed of hygienically and not used.

Pest Control

- Every vendor should always take appropriate measures to keep his/her unit free from pest;
- Pest control should be conducted regularly;
- Prevent food from being contaminated with pesticides, detergents et. al., and dispose of food if contact occurs.