



Effects of Street Food's Sanitary Conditions on Food Safety

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DESCRIPTION

Since urbanisation is started, street food sellers have been an essential component of the food supply chain in many emerging nations, including Nigeria. As evidenced by studies carried out in various African nations, where large street food sellers frequently make more than the local minimum wage, the street food sector has significantly aided in the growth of both the human race and the economy. It has been established that the street food industry plays a significant socioeconomic role in cities, notably in terms of its capacity to generate employment, provide income, particularly for women, and supply food at a reasonable price to lower income groups. People who live in metropolitan areas may spend up to half of their budget on meals on street food. The street food industry in faces difficulties, much like in other developing nation's food handlers frequently lack training in food safety and appropriate hygiene procedures, and there is insufficient supervision and monitoring by food safety officials and a lack of strength in the implementation of food hygiene regulations. As a result, the danger of infection when handling street food is high. When supplied from vending locations, such as kiosks, temporary homes, push carts, and other temporary buildings, street food can occasionally be improperly preserved and served at the wrong temperature. They are made in extremely unclean conditions, with trash and waste water dumped nearby, providing food and a breeding ground for rats and mice. In vending locations, running water is typically not accessible, thus customers must wash their hands and dishes in bowls or buckets, occasionally without soap. Additionally, insufficient enforcement of pertinent environmental and public health standards worsens the conditions in which street food.

The results of an investigation conducted among 185 food vendors in secondary schools where only 39.0% of the respondents had some kind of training in food hygiene and safety, are similar to those from this study in that only a small percentage of the respondents received food hygiene and safety training. The responsible authorities might not frequently organize this activity in the study area. Complacency for food

safety lectures can also be a factor, especially when food vendors depend more on their own knowledge and years of practise. The public health rules mandate that health authorities provide frequent trainings and food safety instruction for food workers. Certain unwholesome food handling techniques used by food vendors are firmly anchored in traditions and conventions. The findings of studies conducted majority of the food premises were observed to be tidy, with the use of waste bins and the presence of on-site water source for sanitary purposes, are consistent with the observation of good sanitary condition in the majority of the food vending sites. This phenomenon is praiseworthy since it complies with needs of accepted standards and suggestions for street food vending practise. The results conducted the sanitary conditions at the places where commercial meals. Opposite to their counterparts who had received food safety training, vendors who had not received formal instruction in food hygiene and safety appeared to sell food in locations with poor environmental cleanliness; however the statistical test could not confirm this invariability. By inference, it is possible to speculate that having food safety training may not necessarily result in the sellers maintaining acceptable environmental hygiene. To put the knowledge learned in trainings into practise, a vendor has to have a positive attitude, among other things. In a while, this does not imply that food cleanliness is less improved by food safety training. Despite the fact that the majority of respondents who sold food in locations with good environmental hygiene were aware of food safety regulations, there was no statistically significant correlation between this knowledge and the cleanliness of the food facilities. It follows that respondents' understanding of laws governing food safety did not always translate into adequate environmental hygiene. However, more public health education is necessary to educate food vendors on the importance of maintaining environmental sanitation as unhygienic environments and other annoyances provide opportunities for the breeding of insect/vectors, including vermin, which can impair the quality of food products. The public health laws provide health officers the authority to eliminate such annoyances at a food establishment as part of their food safety enforcement duties and to destroy any food products or materials that pose a risk to food safety.

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