

THE FDA AND FAO CONTINUE TO TRAIN STREET FOOD VENDORS

The Food and Drugs Authority (FDA) in our quest to continuously ensure the safety of street food, is piloting the “Healthy Street Food Incentive Project” (HSFI) for street food vendors together with the Food and Agriculture Organization (FAO) of the United Nations. The 7th workshop in the series took place at the Rev. Ernest Bruce Memorial Methodist Church, Adabraka, on 30th January, 2020 and it sought to train and enlighten the street food vendors within the catchment area on basic food safety tips.

Mrs. Jocelyn Adeline Egyakwa Amusah the Head of Food Safety Management Department (FSMD) at the FDA introduced the participants at the food safety awareness workshop to the FDA’s street food vendors permit. She also emphasized the essence for every street food vendor to possess one as well as the benefits that came with it. Some benefits of the HSFI include an official recognition of street food vendors and a system to generate revenues to support food vendors who in the long term will need some form of financial assistance.

In a presentation on Safe Storage Practices of Raw Food Materials by Mr. Edward Wolanyo Archer an Officer from the Food Safety Management Department (FSMD) at the FDA, emphasized on diseases associated with unwholesome food products, which include cancer and neurological disorders. He therefore educated the food vendors on how raw foods can be kept safely in their stores to prevent microorganisms from contaminating them. Mr. Archer further urged the vendors to see food safety as a lifestyle and a collective responsibility of everyone and not a mere project by the FDA.

Mrs. Gloria Asum- Kwarteng from the Food Industrial Support Service Department speaking at the workshop, focused on the Food Preparation and Preservation Techniques as well as the utensils and equipment for cooking. In her presentation, Mrs. Asum-Kwarteng encouraged the street food vendors to

orderly arrange their utensils to help reduce the spread of germs and eventually eradicate food contamination. She advised the participants to frequently replace utensils and other equipment used in food preparation.

Mr. Benjamin Osei Tutu of the FSMD, on his part spoke on appropriate ways of hand washing, personal hygiene and food display. He also laid more emphasis on putting on clean working attire, thus aprons or overcoats and head gears as well as the “Do’s and Don’ts” in food preparation areas. He encouraged the food vendors to also desist from selling in and around dirty and unhygienic conditions.

The exercise forms part of the FDA’s effort to educate and sensitize street food vendors in the metropolis to safeguard public health and safety.