

*Indian Standard*STREET FOOD VENDORS — FOOD SAFETY  
REQUIREMENTS**1 SCOPE**

This standard lays down control check points with minimum requirements which if exercised would ensure safe food to the consumer. It covers all mobile and fixed food vendors serving prepared/raw food for human consumption.

**ANNEX A***(Foreword and Clause 2.11)***LIST OF INDIAN STANDARDS FOR GUIDANCE**

<i>IS No.</i>	<i>Title</i>	<i>IS No.</i>	<i>Title</i>
2491 : 1998	Food hygiene — General principles — Code of practice	(Part 2) : 1976	Isolation, identification and enumeration of <i>Staphylococcus aureus</i> and faecal streptococci ( <i>first revision</i> )
4303	Code for hygienic conditions in fish industry:	(Part 3) : 1999/	General guidance on methods for detection of <i>Salmonella</i> ( <i>second revision</i> )
(Part 1) : 1975	Pre-processing stage ( <i>first revision</i> )	ISO 6579 : 1993	
(Part 2) : 1975	Canning stage ( <i>first revision</i> )	(Part 4) : 1999	Isolation and identification of <i>Clostridium perfringens</i> ( <i>Clostridium welchii</i> ) and <i>Clostridium botulinum</i> and enumeration of <i>Clostridium perfringens</i> ( <i>second revision</i> )
5059 : 1969	Code for hygienic conditions for large scale biscuit manufacturing units and bakery units	(Part 5) : 1976	Isolation, identification and enumeration of <i>Vibrio cholerae</i> and <i>Vibrio parahaemolyticus</i> ( <i>first revision</i> )
5401	Microbiology — General guidance for enumeration of coliforms:	(Part 7) : 1999	General guidance on methods for isolation and identification of <i>Shigella</i>
(Part 1) : 2012/	Colony count technique ( <i>second revision</i> )	(Part 8/Sec 1) :	Horizontal method for enumeration of coagulase-positive staphylococci of <i>Staphylococcus aureus</i> and other species), Section 1 Technique using Baird-Parker agar medium
ISO 4832		2002/ISO	
2006		6888-1 : 1999	
(Part 2) : 2012/	MPN technique ( <i>second revision</i> )	(Part 8/Sec 2) :	Horizontal method for enumeration of coagulase-positive staphylococci of <i>Staphylococcus aureus</i> and other species), Section 2 Technique using rabbit plasma fibrinogen agar medium
ISO 4831 :		2002/ISO	
2006		6888-2 : 1999	
5402 : 2012/	General guidance for the enumeration of micro-organisms — Colony count technique at 30°C ( <i>first revision</i> )	5887 (Part 6) :	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of presumptive <i>Bacillus cereus</i> : Part 6 Colony-count technique at 30°C ( <i>first revision</i> )
ISO 4833 :		2012/	
2003		ISO 7932 :	
5403 : 1999/	Method for yeast and mould count of food stuffs and animal feeds ( <i>first revision</i> )	2004	
ISO 7954 :			
1987			
5404 : 1984	Methods for drawing and handling of food samples for microbiological analysis ( <i>first revision</i> )		
5837 : 1970	Code for hygienic conditions for soft drink manufacturing units		
5839 : 2000	Food hygiene — Code of practice for manufacture, storage and sale of ice-creams ( <i>first revision</i> )		
5887	Methods for detection of bacteria responsible for food poisoning:		
(Part 1) : 1976	Isolation, identification and enumeration of <i>Escherichia coli</i> ( <i>first revision</i> )		

<i>IS No.</i>	<i>Title</i>	<i>IS No.</i>	<i>Title</i>
6074 : 1971	Code for functional requirements of hotels, restaurants and other food service establishments	7590 : 1975	Specification for gelatine, microbiological grade
6540 : 1972	Code for hygienic conditions for manufacture and handling of ice for human consumption	7591 : 1975	Specification for malt extract, microbiological grade
6541 : 1972	Code for hygienic conditions for establishment and maintenance of mid-day school meal programmes	7655 : 1975	Code of practice for food advertising
6542 : 1972	Code for hygienic conditions for fruit and vegetable canning units	7688	Code of practice for labelling of pre-packaged foods:
6850 : 1973	Specification for agar, microbiological grade	(Part 1) : 1975	General guidelines
6851 : 1973	Specification for meat extract, microbiological grade	(Part 2) : 1976	Guidelines on claims
6852 : 1973	Specification for bile salts, microbiological grade	(Part 3) : 1976	Nutritional labelling
6853 : 1973	Specification for peptone, microbiological grade	7799 : 1975	Code for preservation of vitamins in foodstuffs
6854 : 1973	Method of sampling and test for ingredients used in media for microbiological work	7801 : 1975	Specification for trypsin, microbiological grade
6968 : 1973	Code for hygienic condition for <i>PAN</i> (Betel leaf) stalls and vendors	7802 : 1975	Code of hygienic conditions for sweetmeat shop
6969 : 1973	Code for hygienic conditions for handling and sale of refrigerated drinking water	8123 : 1976	Code for hygienic conditions for sale of cut fruits, fruit juice and fruit salad
7003 : 1973	Code for hygienic conditions for sago ( <i>Saboodana</i> ) manufacturing units	8124 : 1976	Code for hygienic conditions for sale of sugar cane juice
7004 : 1973	Specification for yeast extract, microbiological grade	8182 : 1976	Code for hygienic conditions for processed meat products
7005 : 1973	Code for hygienic conditions for production, processing transportation and distribution of milk	9071	Code of practice for control of aflatoxin in groundnut:
7127 : 1973	Specification for tryptone, microbiological grade	(Part 1) : 1979	Harvesting, transport and storage of groundnuts
7128 : 1973	Specification for proteose peptone, microbiological grade	(Part 2) : 1979	Plant storage and processing flour and oil
7203 : 1973	Specification for casein hydrolysate (acid digested), microbiological grade	10232 : 2003/ ISO 6887-1 : 1999	General rules for the preparation of initial suspension and decimal dilutions for microbiological examination of foods ( <i>first revision</i> )
7247 (Part 2) : 1974	Code of practice for fumigation of agricultural produce: Part 2 Ethylene dibromide	10972 : 1984	Code for preparation of <i>Escherichia coli</i> diagnostic sera
7402 : 1996/ ISO 7402 : 1993	Microbiology — General guidance for the enumeration of Enterobacteriaceae without resuscitation — MPN technique and colony-count technique ( <i>first revision</i> )	10973 : 1984	Code for hygienic conditions for food hawkers
7535 : 1975	Specification for liver extract, microbiological grade	10974	Code for hygienic conditions for production, transport, storage and distribution of indigenous milk products:
7536 : 1975	Specification for soluble starch, microbiological grade	(Part 1) : 1984	<i>KHOA</i> and <i>KHOA</i> based sweets
		(Part 2) : 1984	<i>DAHI</i>
		(Part 3) : 1984	Coagulated products, <i>CHHANA</i> and <i>CHHANA</i> based sweetmeats
		(Part 4) : 1984	Frozen products, <i>KULFI</i>
		(Part 5) : 1984	Fermented products, <i>SHRIKHAND</i>
		11061 : 1984	Code for preparation of <i>Vibrio cholerae</i> diagnostic sera
		14134 : 1994	Code for hygienic practices for processing and handling of quick frozen foods
		14135 : 1994	Code for hygienic practices for dehydrated fruits and vegetables including edible fungi

**IS 16066 : 2012**

<i>IS No.</i>	<i>Title</i>	<i>IS No.</i>	<i>Title</i>
14216 : 1994	Code for hygienic conditions for spices and condiments processing units	14987 : 2001/ ISO 8914 : 1990	Microbiology — General guidance for detection of <i>Vibrio parahaemolyticus</i>
14348 : 1996	Code for hygienic conditions for alcoholic beverage industry	14988	Microbiology of food and animal feeding stuffs — Horizontal method for detection and enumeration of <i>Listeria monocytogenes</i> :
14349 : 1996	Code for hygienic conditions for edible oil and vanaspati manufacturing units	(Part 1) : 2001/ ISO 11290-1 : 1996	Detection method
14350 : 1996	Code for hygienic conditions in sugar factories	(Part 2) : 2001/ ISO 11290-2 : 1996	Enumeration method
14397 : 1996	Detection, isolation and identification of pathogenic <i>E. coli</i> in food		
14595 : 1998	Food hygiene — Microbiological criteria — Principles for establishment and application		