



Food to go!

Overcoming the challenges facing street food businesses



The aim of this guide is to consider some of the extra challenges street food businesses face in trying to meet their moral and legal responsibilities as food handlers (Food Safety Legislation) and possibly premises license holders (The Licensing Act 2003).

Aim

Whilst the scope and variety of street vans is vast and therefore may have individual issues, this guide explores some of the most frequently experienced issues and identifies possible solutions using Tork products.

What is street food?

Street food is defined as:

“Prepared or cooked food sold by vendors in a street or other public location for immediate consumption”

Under food safety legislation, all food businesses and food handlers have a legal and moral responsibility to do everything they can to protect all the food under their control from harm. Street food traders, however, have to contend with a number of challenges which can make it difficult to meet these legal requirements.

If a street van holds a premises license, then these challenges can also make it difficult to meet objectives detailed under the Licensing Act 2003.



Under the Act there are 4 licensing objectives that each business must strive to promote. These are:

- The prevention of crime and disorder
- Public safety
- The prevention of public nuisance
- The protection of children from harm

This guide will focus primarily on the licensing objective “The prevention of public nuisance”. Public nuisance can be classed as:

- Noise
- Refuse and waste on the street. Waste management can be a particular problem for street food traders.





What are the most frequent experienced challenges?



Some of the most common challenges facing street food businesses are:

- Limited running water
- Limited or no hand washing facilities
- No toilet facilities
- Limited work space
- Difficult to clean effectively
- Litter and refuse disposal
- Electricity supply
- Limited drainage

These challenges may make it very difficult to meet the legal requirements in terms of food safety and licensing legislation.

This guide will highlight some of these problems and identify solutions using relevant and appropriate Tork products. This process of problem identification and generating solutions will help street traders consider some of their own issues and identify appropriate solutions.

Problem 1: Limited water supply and poor hand washing facilities

Tork Hand Cleaning Wet Wipes (190592): Product advantages

1. When running water is limited the wet wipe bucket contains moist wipes to clean hands.
2. One at a time dispensing to help reduce waste.
3. The bucket is small and portable.

Tork Alcohol Gel Hand Sanitiser (420101*): Product advantages

1. Can be used in conjunction with hand cleaning wet wipes.
2. Disinfects hands quickly to a safe level.
3. Good for frequent waterless hand sanitising.

Tork Soap Systems (473126): Product advantages

1. Range of soaps available including Extra Hygiene formulation.
2. Wall mounted and compact, ideal for small spaces.
3. Collapsible bottles lead to less bulk in small spaces and less bulk for refuse disposal. This supports the licensing objective of prevention of public nuisance in respect of refuse and waste.
4. Single use bottles so no refilling is required. Less handling of waste receptacles reduces the need to wash hands and reduces the risk of cross contamination.
5. Quick and easy to change. Street food is very often a busy environment and vendors work in very small spaces. The soap container can be changed very quickly without holding up the queue.

Problem

Lack of running water, hand wash facilities.

Limited space for correct soap and dispenser.

These all contribute to poor hand hygiene which could lead to indirect cross contamination with the hands as a vehicle.

Toilet provision is also somewhat limited adding to the risk of bacteria contamination.



*Compatible with Tork Liquid Soap Dispensers 560000 (White) and 560008 (Black)

Problem 2: Limited work and wall space/storage and related cleaning problems

Tork Low-lint Handy Bucket (90492): Product advantages

Purpose: contains cloths for general cleaning and disinfection of surfaces and utensils (depending on the choice of solution).

1. Cleaning solutions (detergent, disinfectant or sanitiser) can be added to the bucket (prior to service).
2. Allows for effective cleaning if there is limited running water supply.
3. Enclosed, which reduces the risk of spillages in a tight space, and helps prevent cross-contamination.
4. Single sheet dispensing prevents over usage, therefore more cost effective, less wastage and environmentally friendly.
5. Reduction of waste supports the licensing objective of public nuisance.
6. Can be used for all surfaces and utensils.
7. Small and portable; aids effective cleaning in place of a bucket of dirty water.

Tork Reflex™ Portable Single Sheet Centrefeed

Purpose: contains dry cloths to wipe away excess spillages and debris prior to cleaning and to dry surfaces, utensils, or hands after cleaning.

1. Portable dispenser ideal for when space is limited
2. Centrefeed is enclosed in the dispenser to help prevent cross-contamination.
3. Benefits from single sheet dispensing which helps reduce wastage, aid cost control and limits litter and waste disposal.

Problem

Limited work space and shortage of storage can cause problems in terms of maintaining a clean and hygienic food preparation and service area.

Lack of wall space does not always allow for the traditional wall mounted wiping and cleaning cloth dispensers, therefore they are often left sitting on the work surfaces and can become easily contaminated by splashes and spillages as they are unprotected.

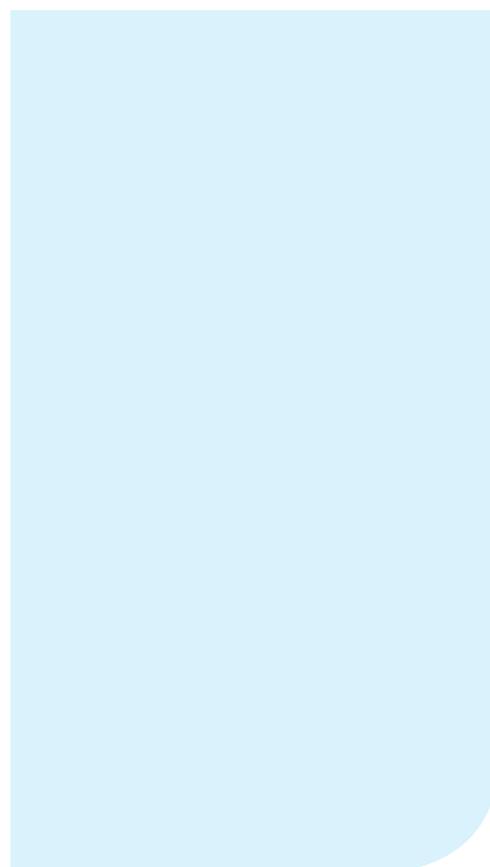
Cleaning both inside and outside of the van is essential and with queuing customers it is not always easy to maintain a high standard of appearance.



Suggested order of Tork products during the cleaning process:

1. Single sheet centrefeed, dry to wipe the surfaces to remove residue.
2. Handy bucket cloths to clean and disinfect (depending on chosen solution) the area thoroughly.
3. Single sheet centrefeed to dry area thoroughly.

- Thorough cleaning and disinfection within a small and busy environment without compromises.
- Compact, convenient to use and portable for both front and back of house cleaning.



Problem 3: Serving food to customers and litter

The control of napkin usage is very often out of our control. The customer will decide how many they wish to use and often they take more than they require.

Tork Xpressnap® Dispensing System can provide solutions to some of the issues facing street food businesses. The Tork Xpressnap range of napkin dispensers minimises consumption and waste whilst protecting the napkins to ensure good hygiene.

Tork Xpressnap Snack Tabletop Dispenser/Tork Xpressnap Tabletop Dispenser: Product advantages

1. Ideal for occasions when a smaller napkin is enough such as ice cream cones, pastries and hot drinks.
2. One at a time napkin dispensing reduces over usage whilst minimising the risk of cross contamination as the customer only touches one napkin at a time.
4. Ideal for small street vans with limited space.

Other benefits of this dispensing range are:

1. Napkins are securely contained within the dispenser avoiding loose napkins blowing around and causing litter, which constitutes as Public Nuisance.
2. One at a time napkin dispensing reduces over usage and therefore minimises waste and litter.
3. One at a time napkin dispensing minimises the risk of cross contamination as the customer only touches one napkin at a time.
4. Aids compliance of the Licensing Laws on Prevention of Public Nuisance, and Food Safety issues of cross contamination.
5. AD-a-Glance display panels to promote your products and boost your brands. This is advantageous for small street traders as advertising can be very expensive.
6. Level indicator on the side indicates when refilling is required for quick replacement, essential in a busy food environment.

Problem

Whether customers are in a full service dining experience or eating from a street van, they will require napkins to either hold their food in (e.g. hot dogs) or to wipe hands and mouths once they have finished eating. One of the main challenges for street vans is how to provide and control napkin usage.

Some of the questions that require consideration:

- Where are the napkins going to be placed?
- Are they going to be loose or in a container?
- How are we going to control the use of napkins and waste?

