

### Food sanitation standard for Fresh Market

Environmental health requirement for fresh market	Results	Note
1. Adequate ventilation shall be provided in all areas of the market.		
2. Food stalls, pathway, street and area for garbage bins/collectors shall be properly kept clean.		
3. No standing water in/around the market areas.		
4. Opened-drain shall be provided inside the market. Closed-drain shall be set up around the market for easily cleaning and maintenance. All drains shall be dry, with no standing water or clogged.		
5. Well ventilation shall be provided in toilets to reduce smell.		
6. Septic tank shall be well maintained in sanitary condition.		
7. Cleaning of the market shall be regularly carried out everyday.		
8. Adequate tap water shall be provided in the market.		
9. Toilets shall be provided separately for men and women.		
10. All foods, goods, and equipment shall be well arranged on stalls or places that do not obstruct the pathway.		
11. Food and food stuff for sale shall be placed at least 60 cm. above floor.		
12. Cleaning and sanitizing of the market shall be conducted at least once a month.		
13. Adequate trash receptacles shall be provided in sanitary condition and regularly cleaned.		
14. Grease trap and trash screening shall be installed before discharging waste water to public sewer or environment.		
15. All structure of the premises shall be robust and durable. Floors shall be properly constructed, smooth and easily cleanable.		
16. Premises maintained free from rodents and insects by effective measures e.g. traps or screening.		
17. Responsible personnel shall be assigned for well maintenances, cleanliness and safety of the marketplace.		
18. Not less than 200 lux of light shall be maintained over food stalls.		
19. Food stall shall be properly designed and constructed with smooth, durable, and easily cleanable material and heighted at least 60 cm. above the floor.		
20. Each stall should have a sign indicating stall's number and owner.		
21. Trash receptacle shall be placed and maintained clean at each stall.		
22. Trash and garbage collectors shall be in good sanitary condition with adequate number and		

regularly clean.		
23. Spare water container shall be adequately provided for daily use.		
24. Toilets must be provided in adequate number, separated for male and female and properly located. Hand washing basin with soap or dispensers shall be provided adjacent to the toilets. The facilities must be regularly clean and usable.		
25. The toilets must be clean at least twice a day.		
26. Leak proof, durable and covered waste receptacle shall be provided in the toilet areas		
27. Pets and pest control shall be conducted at least twice a year.		
28. Pets and pest shall not exceed standard number.		
29. Zoning of goods and food products shall be provided for consumer.		
30. Fire extinguisher shall be provided in adequate number, properly located and easily assessed.		
31. All structure shall be maintained in good hygienic condition and safety.		
32. Traffic around the market shall be provided to facilitate consumer.		
33. Sales and their assistants shall properly dress and have good personal hygiene.		
34. Sales and their assistants shall have good hygienic practice during preparing and cooking food.		
35. Comment's box for public shall be provided in the market.		
36. Pathway in the market shall be at least 2 meters width.		
37. Organic waste shall be separated from normal waste.		
38. There should be group or association of market's proprietors, sales or consumers for activities such as exercise.		
39. Training course on environment health or sanitation shall be provided for sales and their assistants.		
40. Wastewater discharging from the system shall meet the required standard of wastewater after treatment. (Only for $\geq 2,500 \text{ m}^2$ areas of market)		