**Survey on Food-Safety in Street Food Vending**

**IMPACT– Survey**

**Jan 2013**

**Identification**

Code:\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Investigator: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_ Starting time: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Supervisor: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Location: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Name of Bhandi: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Location details: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Category: **□** Chaat / **□** Tiffin / **□** Mirji (Snack) / **□** Chinese fast food

Comment: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

*Interviewer Instruction:* ***Try to interview the “in-charge”-vendor at the bandhi,*** *Note the respondent’s sex:* **□****Female □ Male**

Namaskaramani, my name is ....................................... (Name of Interviewer).

I am working for a research project of the Dr. Reddy’s Foundation and the Indo-German Project “Sustainable Hyderabad” which is concerned with, city development, climate change and nutrition. In this area we are cooperating with the food vendors cooperative.

In one part of the project we try to learn more about the role of street food vendors for sustainable development. The survey in this area is focused how street food is prepared and what kind of facilities, work steps etc. are involved in this process.

Please kindly provide necessary information. It will help us to identify certain problems and better understand the situation of street vendors in order to increase the support and protection vendors should receive from the municipal authorities. The results of the entire survey build the basis for the development of pilot projects for food-safety trainings for street food vendors.

**Of course, we will treat your information confidential and it will not be shared with other people. The data will only be used in aggregate und your name will not be mentioned in any stage of the study.** If you don’t want to give the answer to any particular question please mention it along the conduction of the survey.

**Part I: General Information**

1. Introduction Questions

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Questions | | | | | | | | | | | | | | Observation | | | |
| 1. | | | | | | | | | | | | | |  | | | |
| How long you have been doing your business as a Street Food Vendor? | | | | | | | | | | | | | |
| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ years | | | | | | | | | | | | | |
| 2. | | | | | | | | | | | | | |
| Did you have another occupation before becoming a Street Food Vendor | | | | | | | | | | | | | |
| (i) | No, I always worked as street food vendor | | | | | | | | (ii) | | | Yes, I worked as  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | |
| 3. | | | | | | | | | | | | | |  | | | |
| Do you own this bandhi or are you an employed worker? | | | | | | | | | | | | | |  | | | |
| (i) | Owner | | (ii) | In-charge Employee | | | | | | | (iii) | | Employee |  | | | |
| 4. | | | | | | | | | | | | | |  | | | |
| Are workers employed at this bandhi or in the preparation process? | | | | | | | | | | | | | |  | | | |
| (i) | Yes, more then one person is doing the work | | | | | (ii) | | | No, only one person is doing the work | | | | |  | | | |
| 5. |  | | | | |  | | |  | | | | |  | | | |
| If yes (i), | | (i) Workers family members | | | | |  | | | (ii) Others | | | |  | | | |
| 6. | | | | | | | | | | | | | | 6a. | | | |
| What items do you sell? | | | | | | | | | | | | | | What items are on display during interview? | | | |
|  | | | | | | | | | | | | | | (i) | All mentioned items on display/in preparation. | (ii) | Parts or the mentioned items on display/in preparation. |
| 7. | | | | | | | | | | | | | |  | | | |
| Have you always sold these items during your time as Street Food Vendor? | | | | | | | | | | | | | |  | | | |
| (i) | Yes, these items only | | | | (ii) | | | No, I have sold other items before | | | | | |  | | | |
|  | | | | |  | | | | | | | | |  | | | |

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| Questions | | | | | | | | | | | | | Observation |
| 8. | | | | | | | | | | | | |  |
| Did you hear about the safe street food trainings of the program “aarogya” DRF and Sustainable Hyderabad Project? | | | | | | | | | | | | |
| (i) No (i, go to question 11) (ii) Yes | | | | | | | | | | | | |
| 9. | | | | | | | | | | | | |
| Did you participate in the trainings? | | | | | | | | | | | | |
| (i) | No, just heard about it (i, go to question 11) | | | | | | | (ii) | | | Yes, I participated  \_\_\_\_\_\_\_\_\_\_ days | |
| 10. | | | | | | | | | | | | |  |
| Did you make any changes after the training? (ii and iii please ask to state what is/will be changed) | | | | | | | | | | | | |  |
| (i) | No | | (ii) | Yes, I changed…  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | (iii) | | Not yet, but I would like to change…  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |
| 11. | | | | | | | | | | | | | 11a. |
| Have you seen the new designed bhandi(s) of “aarogya”? | | | | | | | | | | | | | This bhandi looks similar to the new steel bhandis |
| (i) | No (go to section B.1) | | | | | (ii) | | Yes | | | | | (i) Yes  (ii) No |
| 12. | Would you like to have the same or are you satisfied with your own bhandi? | | | | | | | | | | | |  |
| If yes, | | (i) I want to have the same type of bhandi | | | | |  | | (ii) I am totally satisfied with my existing bhandi  (go to section B.1) | | | |  |
| 13. | | | | | | | | | | | | |  |
| If you would like to have such a bhandi (i) please state why: | | | | | | | | | | | | |  |
|  | | | | |  | | | | | | | |  |

1. Handling and maintaining the Bandhi

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Questions | | | | | | | Observation | | | | | | | | | | | | | | |
| 1. | | | | | | | 1a. | | | | | | | | | | | | | | |
| Since how many years do you use this bandhi for your business? | | | | | | | What is the overall appearance of the bandhi? | | | | | | | | | | | | | | |
| \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ years | | | | | | | (i) | Brand new | (ii) | Used but well maintained | | (iii) | | Used not well  maintained | | | (iv) | | | shabby | |
| 2. | | | | | | |  | | | | | | | | | | | | | | |
| When you got this bandhi, was it already used or new? | | | | | | |  | | | | | | | | | | | | | | |
| (i) | | The bandhi was USED. | | | (ii) | The bandhi was NEW. |  | | | | | | | | | | | | | | |
|  | |  | | |  |  |  | | | | | | | | | | | | | | |
| 3. | | | | | | | 3a. | | | | | | | | | | | | | | |
| How did you maintain the bandhi? | | | | | | | Are any “self made-extras” to be seen at the bandhi? | | | | | | | | | | | | | | |
| (i) | Improvements have been made continuously. | | | | | | (i) | The bandhi shows some features that have been added. | | | (ii) | The bandhi looks like it has been manufactured in that way. | | | | | | | | | |
| (ii) | Improvements have only been made when repair was urgently needed. | | | | | |
| (iii) | No improvements or repairs have been made so far. | | | | | |
|  | | | | | | |  | | | | | | | | | | | | | | |
| 4. | | | | | | | 4a. | | | | | | | | | | | | | | |
| Do you use only the bandhi for your vending or you have other spaces you use? | | | | | | | What is the overall appearance of the additional space? | | | | | | | | | | | | | | |
| (i) | | Yes, only the bandhi is used  (go on with C.1) | (ii) | No, apart from the bandhi other places are used | | | (i) | Brand new | (ii) | Used but well maintained | | | (iii) | | Used not well  maintained | | | (iv) | | | shabby |
|  | | | | | | |  | | | | | | | | | | | | | | |
| 5. | | | | | | | 5a. | | | | | | | | | | | | | | |
| In case of NO (ii), what other space you use, please specify? (multiple answers) | | | | | | | How near is the space to the bandhi? | | | | | | | | | | | | | | |
| (i) | Table etc. additional space in the open | | | | | | (i) | Directly beside | (ii) | < 2m beside the bandhi | | | (iii) | | 2-10m beside the bandhi | (iv) | | | > 10m beside the bandhi | | |
| (ii) | Garage etc. room near the bandhi | | | | | |
| (iii) | Other (please specify):  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | |
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| Questions | Observation |
| 6. |  |
| Please state why the space is this important for you? |  |
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1. Facility at the bandhi

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Questions | | | | | | | | | | Observation |
| 1. | | | | | | | | | | 1a. Where are the water facilities located?  Description: screen-capture-12.png  A – Water for Cleaning, B – Water for Hand wash, C – Water for Drinking  Sides of bandhi: X- HALF closed, XX- FULL closed |
| You have water facilities at or near the bandhi? (multiple answers allowed) | | | | | | | | | |
| (i) | No water at or near the bandhi | | (ii) | Yes, water for cooking | (iii) | | Yes, water for customers | (iv) | Yes, for cleaning |
|  | | | | | | | | | |
| 2. | | | | | | | | | |
| Is there a reason for closing some sides of your bhandi (multiple answers allowed) | | | | | | | | | |
| (i)  (ii) | | Convenience in cooking process, work steps  Hygiene | | | |  |  | | |
| (iii) Protection of items from sun and dust  (iv) Best usage of limited space | | | | | | | | | | Cleanliness Rate water facilities:  Dirty 1 ----------------- 2 ----------------- 3 ----------------- 4 ----------------- 5 Clean |

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| Questions | | | | | | | | | | | | | | | Observation | | | | | | | | | | | | | | |
| 3. | | | | | | | | | | | | | | | 3a. | | | | | | | | | | | | | | |
| What is the source of water you use? (multiple answers possible) | | | | | | | | | | | | | | | What kind of water container is used? | | | | | | | | | | | | | | |
| (i)  For:  (iv) | Tap (always accessible)  \_\_\_\_\_\_\_\_\_\_\_\_  Others: \_\_\_\_\_\_\_\_\_\_\_\_\_ | | | (ii) | | Stored water  \_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | (iii) | Hand pump  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | (i) | | | Steel vessel, with lid | | | | | | (ii) | | | Steel vessel, with tap | | |
| For: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | | | | | | | | (iii) | | | | Open vessel | | | (iv) | | | | Others (be as specific as possible): | | | |
| 4. | | | | | | | | | | | | | | |  | | | | | | | | | | | | | | |
| Do you have electricity/light at this bandhi? | | | | | | | | | | | | | | |  | | | | | | | | | | | | | | |
| (i) | Yes – with OWN meter | | | | (ii) | Yes, from other source  Specify: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | |  | | | | | | | | | | | | | | |
| (iii) | No access to electricity, no light | | | | (iv) | No access to electricity but light from other source. Specify: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | |  | | | | | | | | | | | | | | |
|  | | | | | | | | | | | | | | |  | | | | | | | | | | | | | | |
| 5. | | | | | | | | | | | | | | | 5a. | | | | | | | | | | | | | | |
| Do you have a waste disposal bin? | | | | | | | | | | | | | | | Is the waste disposal located near food items? | | | | | | | | | | | | | | |
| (i) | Yes, provided | | | | | | | (ii) | | No, not provided | | | | | (i) | | | | 1m close to food items | | | | (ii) | | | > 1m away of food items | | | |
|  | | | | | | | | | | | | | | | Cleanliness Rate:  Dirty 1 --------------- 2 --------------- 3 --------------- 4 -------------- 5 Clean | | | | | | | | | | | | | | |
|  | | | | | | | | | | | | | | |  | | | | | | | | | | | | | | |
| 6. | | | | | | | | | | | | | | | 6a. | | | | | | | | | | | | | | |
| Do you have different shelves/partitions in the bandhi? (Workstation + ?) | | | | | | | | | | | | | | | How many different shelves/partitions in the bandhi can be seen? | | | | | | | | | | | | | | |
| (i) | none | (ii) | 1-2 | | | | (iii) | | | 3-4 | | | (iv) | > 4 | (i) | | none | | | (ii) | 1-2 | | (iii) | | 3-4 | | | (iv) | > 4 |
|  | | | | | | | | | | | | | | | Cleanliness Rate:  Dirty 1 ---------------- 2 ---------------- 3 ---------------- 4 ---------------- 5 Clean | | | | | | | | | | | | | | |
| Questions | | | | | | | | | | | | | | | Observation | | | | | | | | | | | | | | |
| 7. | | | | | | | | | | | | | | | 7a. | | | | | | | | | | | | | | |
| Do you have partitions to separate items? | | | | | | | | | | | | | | | Where are ready to serve foods kept/ display area? | | | | | | | | | | | | | | |
| (i) | Yes, different items are kept in separate places | | | | | | (ii) | | No, all items are kept in any place | | | | | | (i) | Openly, with no cover or protection | | | | | | (ii) | | | In closed container or protected shelf | | | | |
|  | | | | | | | | | | | | | | | Cleanliness Rate:  Dirty 1 -------- ------ 2 ----------------- 3 ----------------- 4 -------------- 5 Clean  Open 1---------------2-------------------3-------------------4-------------5 Closed | | | | | | | | | | | | | | |
| 8. | | | | | | | | | | | | | | | 8a. How is the work station organized?  Description: screen-capture-12.pngA – Preparation area (cutting), B – Cooking area (stove),  C – Washing area (dirty dishes), D – Display area (ready items)  D -1 = Bottom Shelf, D 1/2/3 = First/Second/Third Top Shelf, D+ = Roof | | | | | | | | | | | | | | |
| What are reasons to separate items in the bandhi? (multiple answers allowed) | | | | | | | | | | | | | | |
| (i) | Convenience in cooking process, work steps | | | | | | | | | | | | | |
| (ii) | Hygiene | | | | | | | | | | | | | |
| (iii) | Protection of items from sun and dust | | | | | | | | | | | | | |
| (iv) | Best usage of limited space | | | | | | | | | | | | | |
| (v) | Other (please specify): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | | | | | | |
|  | | | | | | | | | | | | | | |
|  | | | | | | | | | | | | | | | 8b. What is the overall appearance of the workstation? | | | | | | | | | | | | | | |
| Cleanliness Rate:  Dirty 1 -------------- 2 ----------------- 3 ----------------- 4 ----------------- 5 Clean | | | | | | | | | | | | | | |

**Part II: Daily Routine**

1. Timings etc.

|  |  |  |  |  |  |  |  |  |  |  |
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| Questions | | | | | | | | | Observation | |
| 1. | | | | | | | | |  | |
| How many days in one week do you work? | | | | | | | | |  | |
| (i) | 7 days | (ii) | 6 days | | (iii) | 5 days | (iv) | < 5 days |  | |
|  | | | | | | | | |  | |
| 2. | | | | | | | | |  | |
| How many times in the last year have you taken a day off? (approx.) (multiple answers possible) | | | | | | | | |  | |
| (i) for personal reasons (voluntary) (ii) for reasons beyond my control (involuntary)  \_\_\_\_\_\_\_\_\_\_\_ days in last 12month \_\_\_\_\_\_\_\_\_\_\_\_\_ days in last 12month | | | | | | | | |  | |
| 3. | | | | | | | | |  | |
| Please describe your daily routine of a normal workday (multiple times possible) | | | | | | | | |  | |
| When is your major… | | | | | | | | |
| (i) preparation time? | | | | Timings  am 4–5–6–7–8–9–10–11–12–1–2–3–4–5–6–7–8–9–10–11 pm (*circle timings)*  <------------------------------------------------------------------------------ > | | | | | | |
|
| (ii) peak business time? | | | | Timings  am 4–5–6–7–8–9–10–11–12–1–2–3–4–5–6–7–8–9–10–11 pm (*circle timings)*  <------------------------------------------------------------------------------ > | | | | | | |
|
| (iii) resting time? | | | | Timings  am 4–5–6–7–8–9–10–11–12–1–2–3–4–5–6–7–8–9–10–11 pm (*circle timings)*  <------------------------------------------------------------------------------ > | | | | | | |
|
|  | | | | | | | | |  | |
| 4. | | | | | | | | | 4a. | |
| What is the total number of people involved in your street food business? | | | | | | | | | How many people can be observed at the bandhi? | |
| No. of people: | |  | | | | | | | No. of people: |  |

|  |  |  |  |
| --- | --- | --- | --- |
| 5. | | |  |
| How is the work distributed between the persons involved? | | |  |
| (i) | All persons do the same work. | | . |
| (ii) | Persons have their task/Work is divided between persons. | |
| For (ii) please specify the different work areas: | |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 6. | | | | | | | | | | | | 6a. What is the overall appearance of… | | | | | | | |
| What kind of containers do you use for the storage of prepared material? (multiple answers allowed) | | | | | | | | | | | |
| (i) | Open plastic  Containers | (ii) | | Plastic containers with lid | | (iii) | Open metal or glass containers | | | (iv) | Metal or glass containers with lid | A – Containers, Vessels for storage and materials  B – Tools used during cooking process  C – Surroundings of the bandhi  Cleanliness Rate of facilities:  Dirty 1 ---------------- 2 ----------------- 3 ----------------- 4 ----------------- 5 Clean | | | | | | | |
|  | | | | | | | | | | | | 7a.  Is something of the following near the Bandhi?  (multiple answers allowed) | | | | | | | |
| 7. | | | | | | | | | | | |
| Do you clean the surroundings before and after the vending process? (multiple answers allowed) | | | | | | | | | | | |
| (i) | Yes, before starting the vending | | (ii) | | Yes, after the vending | | | (iv) | No, not at all | | | (i) | garbage bin | (ii) | drainage | (iii) | main road | (iv) | Other health hazard (please specify): |
| (iii) Yes, before and after the vending process | | | | | | | | | | | |  | | | | | | | |
|  | | | | | | | | | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | |

**Part III: Food Safety Awareness and Motivation**

1. Awareness

|  |  |  |  |
| --- | --- | --- | --- |
| Questions | | |  |
| 1. | | |  |
| When is it important to wash your hands? | | | |
|  | | | |
|  | | |  |
| 2. | | |  |
| How important is hygiene for the preparation of street food? | | | |
| Please rank:  Not at all important 1 ----------------- 2 ----------------- 3 ----------------- 4 ----------------- 5 Very essential | | | |
| 3. | | | |
| Why is hygiene important / not important for you? Please state your opinion: | | | |  |
| (i) Hygiene is not important for me because:  (ii) Hygiene is important for me because:  4. | | | |
| What do you do, to keep the right level of hygiene? | | | |
|  | | | |
| Questions | | | |
| 6. | | | |
| Do you think you work 100% to the hygiene standards given by the government? (please state your opinion)  (i) Yes, because…  (ii) No, because…  (iii) I don’t know.  7. | | | |
| Has the hygiene in your street food bandhi ever been commented by customers or other people? (positive and negative answers) | | | |
| (i) | No, I have not heard any comments. |  | |
| (ii) | Yes, it has been commented.  (please specify, who? what?) |  | |

1. Cooperative and Knowledge on FSSA

|  |  |  |  |
| --- | --- | --- | --- |
| Questions | | | |
| 1. | | | |
| Have you heard about the Food Safety and Standards Act/ Food Safety Act? | | | |
| (i) | Yes | (ii) | No |
| 2. | | | |
| Can you imagine what the Food Safety and Standards Act means for Street Food Vendors? | | | |

*Interviewer Instructions: Close interview.*

**> Are you a member of Street Food Vendors Cooperative Yes □ No □**

**Age: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Household size: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Number of dependants: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ person <14y \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ person >65**

**Income from street vending: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_/Rs. per \_\_\_\_\_\_\_ , Income from other sources: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_/Rs. per \_\_\_\_\_ Source:\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

*Please state:* If the food vendor cooperative (Aarogia) or another group would provide free trainings for vendors on hygiene, the official rules on food safety and how you can act according to them. Would you be interested to participate in such training?

**Yes □ No □** **Maybe □**

*(in case of Yes or Maybe)*

**> Can we please take your contact details to inform you about such trainings?**

**Yes □ Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Tel: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**No □** **No, but you can contact me personally at the bandhi □**

> Are there any questions you would like to ask us from your side?

No □Yes □ Question:

*Thank you very much for the time you took for answering these questions! Have a good day!*