

LIST OF PLATES

Plate No.	Title	Page No.
4.1.1	Map of Vadodara City showing locations of the surveyed FSPs	46
4.3.1 – 4.3.27	Posters on food hygiene	50-52
4.3.28 – 4.3.31	Posters on personal hygiene	53
4.3.32 – 4.3.40	Posters on Nutrition and health	54
4.3.41- 4.3.49	Posters on unit hygiene	55
4.3.50 – 4.3.58	Posters on environmental hygiene	56
4.3.59	Poster on preparation of hygienic ' <i>Roti</i> '	57
4.3.60	Poster on ideal way of preparation of hygienic ' <i>palak paneer</i> '	57
4.3.61	Leaflet on 'Why, when and how one should wash hands'	58
4.3.62	Leaflet on hygienic preparation of ' <i>pani puri</i> '	58
4.3.63	Front page of the booklet on food safety developed for the restaurant owners	59
4.5.1	Food safety tips for manager / supervisor of food service establishment	65
4.5.2	Food safety tips for cooks	65
4.5.3	Food safety tips for cleaners	66
4.5.4	Important tips to be kept in mind by cooks during food preparation	66
4.5.5	Food safety tips for servers	66
4.5.6	Distribution of personal hygiene kits	67
4.5.7	Food handlers examining dirty plates using magnifying lens	75
4.5.8	Activity on hand washing	76
4.5.9	Activity on nail cutting	76
4.5.10	Street food vendors identifying the protein and energy rich foods from the assorted food items displayed after the training session on Nutrition and Health	76
4.5.11	Vendors performing tests to determine adulterants in foods	77
4.5.12	20 golden rules to food safety	78
4.6.3	Fresh coriander leaves in sodium hypochlorite solution	80
4.6.4	Spreading of sample with help of spreader	82
5.1.5.1	Typical bus stand unit depicting poor personal hygiene of the staff, poor food hygiene and unit hygiene	102
5.1.5.2	Typical kitchen of medium restaurant depicting poor food hygiene and unit hygiene	102
5.1.5.3	Typical street food unit depicting poor food hygiene and unit hygiene	103
5.2.4.1	Food vendors discussing their problems with VMSS officials and the project staff	119
5.2.4.2	Members of the PIMC	119
5.3.5.1.1	Trainer explaining the preparation of disinfectant solution	150
5.3.5.1.2	Knives dipped in water with disinfectant	150
5.3.5.1.3	Trainer explaining the importance of wearing head gear	150
5.3.5.1.4	Vendor wearing protective clothing	150
5.3.5.1.5	Mop cloths scattered on the laari before training	150

Plate No.	Title	Page No.
5.3.5.1.6	Mop cloths hung on string after the training	150
5.3.5.1.7	Dustbin kept uncovered before the training	151
5.3.5.1.8	Dustbin kept covered after the training	151
5.3.5.3.1	Street Vendors receiving prizes for adopting many of the Good Manufacturing Practices	152
5.5.2.1	Typical red colonies of coliforms in unwashed fresh coriander sample	192
5.5.2.2	Typical red colonies of coliforms in fresh coriander sample treated with 200 ppm NaOCl	192
5.5.3.1	Typical red colonies of <i>Staphylococcus aureus</i> in unwashed fresh coriander sample	195
5.5.3.2	Typical red colonies of <i>Staphylococcus aureus</i> in fresh coriander sample treated with 100 ppm NaOCl	195
5.5.4.1	Typical black buttery colonies of <i>Listeria monocytogenes</i> in unwashed fresh coriander sample	198
5.5.4.2	Typical black buttery colonies of <i>Listeria monocytogenes</i> in Fresh coriander sample treated with 200 ppm of NaOCl	198