Street Vended Foods: from Enforcement to Cooperation
Experience from Lusaka, Zambia 2003-2006

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Importance of Street-Vended Food

- Urbanisation (44% of Zambians)
- 70% of Lusakan’s buy every day
- Vending sole source of income for >60% of vendors
- High levels of Unemployment & impact of HIV/AIDS
Contribution of Street-Vended Food (Lusaka 2005)

- 16,000 vendors, (>80% female)
- Employ ~50,000 people
- Serve >81 million meals / year
- Cumulative profit of €8.3 million/year
- Individual profits: €1 to €21 per day
Types of Street-Vended Food

• **Traditional:** Nshima (maize dough) with beef / vegetable stew (MAIN),
• Chicken, goat, beans, fish, dried fish, rice
• **Non-traditional:** Omelette, chips, burger, sausage, samosa, salad, eggs
Status of Street-Vended Food (Lusaka 2003)

- Partially tolerated by government
- Associated with cholera outbreaks
- Unstable occupation
- Enforcement actions / no support
- Lack of investment & knowledge
Street-Vended Food Practices
(Lusaka 2003)
Microbiological Risks

- Weekly monitoring over 18 months, 12 of 68 markets, 50 vendors per market
- Microbiological risks highest during summer wet season
- Beef stew – highest risk, 1.6% samples contained Salmonella spp, 15% contained high levels of *Bacillus cereus*
- Water – high bacterial loads, *E.coli* detected in 1.2% of samples
- Enterotoxigenic *S.aureus* 19% of swabs of utensils & vendors hands
Peer Group Training
Vendors & Health-Inspectors

• Train Health-inspectors in food safety management, also new approaches to work with vendors

• Health-inspectors train teams of vendors they train other vendors within their markets (official recognition of vendors efforts)
Street-Vended Food Practices
(Lusaka 2006)
Consumer Awareness
“Eating Out Safely”

• Presented by Zambian popstar
• 12 x 1hr shows, 10 minute market visit, 10 minute drama episode & 50 minute live panel discussion/phone-in
• Local & National radio
• Majority of callers from low-income areas
Policy Advocacy

- Main agencies all partners in the project
- Strong Ministerial support
- Street-vending desk established within Lusaka City Council
- Lusakan street-food vendors established an association to lobby on key issues
- Street-food programme rolled out to all 68 markets in Lusaka, also to 3 other provinces
Infrastructural Improvements

- Private markets clean well managed
- Council markets beginning to take action
- Solid waste removal
- Much work needed on drainage, water supplies, toilets
Status of Street-Vended Food (Lusaka 2006)

- Government acceptance & support
- Stable occupation with microfinance “Chilimba”
- Health inspectors & vendors cooperate
- Improved knowledge & practice
Zikomo Kwambiri!!

• National Institute for Scientific & Industrial Research (NISIR), Lusaka City Council, Ministry of Health, Central Board of Health, Ministry of Commerce Trade & Industry, Food & Drugs Control Laboratory, Food Vendors of City (Soweto), Mtendere, Chelston, Chilenge, Luburma, Kaunda-Square, Buseko, Cha-Cha-Cha, Seka-Seka, Kamwala, Libala & Nyumba-Yanga markets

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