

The Star : Increase checks on temporary food stalls

Written by Administrator

Monday, 14 September 2009 09:28 -

17 October 2007

Opinion

THE Consumers Association of Penang is concerned that the sale of contaminated food at temporary food stalls may be a recurring problem throughout the country. Pathogenic bacteria such as *Escherichia coli* (E.coli) and *Salmonella* have been linked to critical illnesses. Our country has numerous festivals and events throughout the year. These are opportunities for traders to set up all kinds of temporary food businesses. Food stall operators should be equipped with the basics of food handling and personal hygiene. Facilities should be available for these operators to wash their hands and utensils in a hygienic manner. Food stall operators and their helpers must also be given the necessary inoculations against disease, and the proper permits to operate before beginning their temporary businesses. CAP calls on the Health Ministry to increase checks on temporary food stalls throughout the year.

S.M. MOHAMED IDRIS, President, Consumers Association of Penang