

**WA EAST DISTRICT**  
**ENVIRONMENTAL HEALTH AND SANITATION UNIT**  
**NUTRITION SENSITIVE ACTION PLAN 2025**

S/N	FOOD HYGIENE ISSUES IN REPORT	RECOMMENDATION	FOLLOW-UP ACTION
1	Keeping the selling environment clean	Food vendors were asked to keep their environment clean	Food vendors kept their environment clean during follow ups and monitoring
2	Personal hygiene	Food vendors to always ensure personal hygiene	Personal hygiene observed during monitoring
3	Hand washing with soap under clean running water	Food vendors were tasked to provide hand washing facilities	Hand washing with soap under clean running water observed during monitoring
4	Food vendors were sensitized on how to store food stuff to avoid cross contamination	Food vendors were asked to provide different type of storage materials for cooked uncooked food	Food stuff was stored at the correct position to avoid cross contamination during monitoring.
5	Household water treatment and safe storage	Households were asked to treat unsafe drinking water and store with a clean container	Households treat their unsafe drinking water and store it properly.