









Clean Water & Hygiene Training Highlights

Strengthening Fresh Food Markets for Healthier Food Environments Project









The Focus



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Clean water = safe food

Vendors learned practical ceramic water filter purification, storage, and hygiene skills — turning everyday stalls into safe food spaces.



"Hygiene isn't an act — it's a habit."



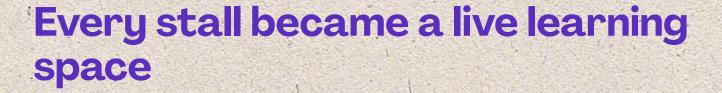


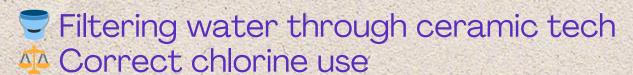






Learning by Doing





Safe storage and container covering

Proper handwashing routines





















- 14 peer trainers equipped with:
- **Branded** aprons
- **ID** cards
- Digital reporting tools
- Airtime for weekly data updates



Confidence, accountability, and visibility — all in one toolkit.















Customers notice — and trust grows.

Water buckets refilled twice daily

More washing stations

Cleaner, better-organised stalls

Real change is happening where food meets people.













Local Impact, Global Vision

"When cities lead, communities thrive."

NutriCare is proving that local leadership drives healthier cities.

Each bucket of clean water builds safer food systems and stronger communities.

#FoodSafety #HealthyMarkets #ICLEIAfrica #NutriCare #UrbanHealth





