



# 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*

**Every stall became a live learning space**

- Filtering water through ceramic tech
- Correct chlorine use
- Safe storage and container covering
- Proper handwashing routines

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# Empowering Peer Leaders



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- 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.







# Market Change



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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

