

Supplementary data S1 - Data Collection Guideline

A kobo based questionnaire has been developed and deployed for data collection of all the wet-markets, secondary waste transfer station and slaughter house in the four city corporations in Bangladesh.

Explanation of survey questions for wet-market

Q1. Facility type

Options: Wet-market – commonly known as Katcha Bazar

Q2. Name of the market

Write the local name of the market

Q3. Ownership of the market

Ask vendors to know about ownership status. We will later match the information with city corporation's list of government owned wet-market to confirm ownership type.

Options:

- *Government: on government owned land, government leased the land and collect tax*
- *Private: private owned land*
- *Informal: illegally occupying the space*
- *Mixed: wet-markets can be a combination of the other three ownership types*

Q4. If mixed, what type of mix?

Ask vendors to know about ownership status.

Options: if ownership is mixed, select the combination from following options:

- *Government/Private*
- *Private/Informal*
- *Government/Informal*
- *Government/Private/Informal*

Q5. Year of establishment

The year on which this market was established, ask market committee/stall owners

Q6. When does the market open?

Select what time the market opens (e.g. 8:00 AM)

Q7. When does the market close?

Select what time the market closes (e.g 11:30 PM)

Q8. How many days the market is open in a week?

Answer is between 1-7 days

Q9. On which days the market remain closed

Select the days of the week (this question allows you to choose more than one answer). If the market is open for 5 days, it means you will have to select two days on which it is closed.

Q10. Number of vegetable stalls

Count and enter the number of vegetable stalls (it includes the street vendors also)

Q11. Take a picture

Take a picture of the vegetable section. It does not need to cover the whole section but it should give a sense of the stall set-up.



Q12. Number of women vendors selling vegetables

Count the number of women vendors and enter the number in the survey form

Q13. Number of meat stalls

Count and enter the number of meat (beef, poultry, duck etc) stalls (it includes the street vendors also)

Q14. Take a picture

Take picture of the meat section. It does not need to cover the whole section but it should give a sense of the stall set-up



Q15. Number of women vendors selling meat

Count the number of women vendors and enter the number in the survey form

Q16. Number of fish stalls

Count and enter the number of fish stalls (it includes the street vendors also)

Q17. Take a picture

Take a picture of the fish section. It does not need to cover the whole section but it should give a sense of the stall set-up



Q18. Number of women vendors selling fish

Count the number of women vendors and enter the number in the survey form

Q19. Number of grocery stalls

Count and enter the number of grocery stalls

Q20. Take a picture

Take a picture of the grocery section. It does not need to cover the whole section but it should give a sense of the stall set-up



Q21. Number of women vendors selling grocery items

Count the number of women vendors and enter the number in the survey form

Q22. Number of fruit stalls

Count and enter the number of fruit stalls

Q23. Take a picture

Take a picture of the fruit stalls. It does not need to cover the all fruit stalls but it should give a sense of the stall set-up



Q24. Number of women vendors selling fruits

Count the number of women vendors and enter the number in the survey form

Q25. Do the market look hygienic?

Unhygienic: *if any of the followings are true then it will be considered unhygienic*

- 50% of the passageway (at least at one point in the passageway) is covered with waste
- Blood stains on wall or floor
- Water dripping from meat/fish on to the floor

Followings are example of unhygienic wet-market



Q26. Are different food item stalls clearly divided into different sections?

In most of the markets, there are physical separations between various food items (vegetable, fish and meat). For example, passageway between fish stalls and vegetable stalls. However, in many cases, vendors do not comply with it and can be found sitting beside each other which increases the risk of cross-contamination. Following picture is an example where separation of food items is not maintained.



Q27. Are there any certified organic food stalls available in the market?

Food produced by methods that comply with the standards of organic farming. Ask vendors in the market to answer this question.

Q28. Is designated parking space available in the market?

Public parking space near the wet-market or market owned parking space.



Q29. What type of market is this?

- *Open: vendors sit in the open or have temporary roof*
- *In-house: vendors sit inside a built structure*
- *Mixed: some vendors sit inside built structure and some in the open*

Following is an example of mixed market



Q30. Separate entry for loading/unloading (this question is for in-house and mixed markets)

The market can have designated entry point only for loading/unloading purposes. Observe and ask the vendor to know if there is separate gate for loading and unloading.

Q31. Ventilation available (this question is for in-house and mixed markets)

Availability of fan, air conditioner, windows etc.

Q32. Availability of lighting

Availability of bulbs, tube lights etc.

Q33. Is water supply available?

There is at least one source of water in the market.

Q34. Is a toilet available?



Q35. Is the toilet gender segregated?

Check if there is any marking or writing on the door to segregate the toilets.

Q36. Is electricity available?

Observation will reveal the answer.

Q37. Are there any alternative source of electricity available in the market? (e.g. generator, IPS)

Ask vendors about existence of alternative source of electricity. Find the location of the source to verify.



Q38. Are there any designated dumpsters available in or around the market?



Q39. Is there any designated space available for waste dumping?



Q40. Are there any cold storage facilities available in the market?

Inside view of a cold storage:



Q41. Are there any Arot (storage) available in the market?



Q42. Are there any slaughter house/designated place available for slaughtering in the market?



Q43. Do the market get water logged?

Ask at least one vendor and one customer to confirm.

Q44. Are there any fire safety equipment available in the market?

Availability of fire extinguisher. Find the location to ensure its availability.

Q45. Which fire safety equipment are available? (Multiple answer possible)

It could be any kind of equipment that can extinguish fire and detect fire such as sprinkler, fire detectors, fire extinguisher, sand etc

Q46. If other, write down the name

If you have selected other for the Q45, write down the name of equipment

Q47. What percentage of the customers were women at the time of observation (approximate)

Make an estimation of the women buyers in the market

Q48. GPS location

Press “Start GeoPoint” to capture GPS data, wait till the accuracy is around 5 meter. Accuracy of GPS location depends on the model of smartphone. The location can be off by as large as 15 m depending on the model of the device. Therefore, data collector should take the GPS data of market center so that the GPS data do not go outside the market boundary.

Q49. Take a picture

This is an overall picture of the wet-market taken from the primary entrance

