



Food Control Department THE GENERAL HYGIENE REQUIREMENTS OF FOOD ESTABLISHMENTS



Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	1



Contents

General hygiene requirements to establish food premise	3
Bakery (bread making only) hygiene requirements	5
Catering Kitchens requirements	5/6
Dried and cold stores	7
Sweets, candies and confectionaries preparation requirements	8
Fish shop requirements	8
Coffee shop requirements	9
Butchery requirements	9
Restaurants and sea foods requirements	10
Fresh juice shop requirements	11
Groceries requirements	11
Supermarket requirements	12
Cafeteria & Pastries selling requirements	12
Fruits & Vegetables Shop requirements	13
Dried food items repacking requirements	13
Hygiene requirements for mills	14
Bakeries (various products) requirements	14
Pastries Preparation requirements	15
One star-two-three stars and hotel apartments	16
Ice cream shops requirements	16
Bread, pastries, oriental sweets and bakery products trading requirements	17
Department store – union cooperative societies	17
Mini marts requirements	18
Food and beverages trade hygiene requirements	18

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	2



General hygiene requirements to establish food premise

When applying for a commercial license for a bakery a layout should be provided to (Dubai Municipality) Food Control Department with a **detailed plan** through an approved engineering office. A final approval must be obtained from food control department before starting the business. In case of not complying with regulations, closer order will be issued. This plan shall indicate all activities, equipment, and specifications of building: materials, as per the following conditions:

1. Building and pre-requisite program:

- Materials used in floors, walls and ceiling, shall to be washable easy to clean, nonabsorbent, fire proof, light colored, smooth, and nontoxic and with no cracks. Floor properly sloped to facilitate draining. All joints between the walls and the floors, between the walls and the ceilings should be tightly closed and concave to facilitate cleaning.
- Provide adequate ventilation and lighting .light must be covered with plastic cover.
- Provide insect killers. Windows and doors shall be tightly closed to prevent the entry of insects and rodents. Pest control contract. Must be provided from approved pest control companies which are approved by Dubai Municipality.
- Toilets are not allowed in the premise.
- Water and drainage connections shall be inside the wall and shall not be visible on the outside. If it was not possible to fix in walls, these connections shall be fixed about 2 inches away from the walls to facilitate cleaning.
- Provide rust proof water heater with filters.
- Oven area provided with overhead chimney .chimney duct shall be 2-meters higher than the nearest building (approval from environment department).
- Stainless steel table.
- Approval must be obtained for all food transport vehicles from food control department.
- Adequate foot operated garbage bins must be provided.
- Separate storage for cleaning chemicals must be provided.
- Water and drainage connections shall be inside the wall and shall not be visible on the outside. If it was not possible to fix in walls, these connections shall be fixed about 2 inches away from the walls to facilitate cleaning.
- Provide insect killer and windows and doors shall be tightly closed to prevent the entry of insects and rodents.
- Grease trap should not be fixed in the kitchen.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	3



2. Employees

- Staff must obtain occupational health card from Dubai Municipality clinic before joining the work.
- Staff must take basic food hygiene course through training companies approved by food control department,
- Adequate and separate storage must be provided for storing personal belongings.

3. Equipment and utensils:

- Gas, electricity or kerosene shall be used as fuel whereas Diesel or wood as fuel is prohibited
- The work flow shall be in order in the kitchen design to avoid interference and cross contamination
- Provide rust proof water heater with filters.
- No wooden materials are allowed in the premise construction. The use of newspapers to wrap the bread is not permitted.
- Stainless steel preparation table.
- Stainless steel hand wash basin supplied with cold and hot water, liquid soap and tissue papers.
- Equipments wash area supplied with stainless steel table, double sinks with hot and cold water, shelves for storing and drying the equipments.
- Storage and preparation area shall be provided with:
 - Stainless steel pallets and shelves for flour and other dried food items.
 - Stainless steel sieve or a metallic screen to clean the flour.
 - Stainless steel automatic mixer.
 - Plastic containers with a lid for storing flour and dried food after opening the bags.
- Storing of pesticides and cleaning chemicals materials strongly not allowed to be stored in food stores.

4. Food stuff:

- Food menu and any written advertising must contain Arabic language.
- Store shall be arranged in FIFO (first in first out) way that facilitates the process of first in first out and dried food items shall away from the chillers.
- Stainless steel shelves and pallets for keeping food items with a height not less than 30cm from the ground.
- Space for air circulation so it can pass in a large possible area.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	4



- Strong essence materials shall be stored in special locations.
- Using the passages for storing food items not allowed.
- Food items shall be stored away from the walls.
- Food items packets shall be stored in a way that allows easy reading of labels.
- Packets of food items shall be placed in a way that facilitate the withdraw the old ones first.

Bakery (bread making only) hygiene requirements:

Adding to the general requirements mentioned before:

- Shop area should not be less than (200) square feet.
- Bread cooling shelves.
- Storing of food items shall be arranged in a way that all parts can be reached easily (straight lines, not congested and in a suitable height.)

Catering Kitchens requirements:

Adding to the general requirements mentioned before:

- The area shall not be less than (1000) square feet. Area of Kitchen to be 50% of total whichever is bigger
- Initial washing and disinfecting area with Special door for receiving food items away from the main entrance.
- Provide initial washing area for vegetables supplied with double bowl stainless steel sink and disinfectant and a drier before storing.
- Every food item shall be stored in a suitable temperature, room temperature or chilled not more than 4°C or frozen not less than -18°C.
- Provide area for preparing vegetables supplied with Double bowl stainless steel sink.
- Stainless steel table.
- Separate refrigerator.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Provide a separate area for preparing meat supplied with Double bowl stainless steel sink.
- Separate refrigerator supplied with a thermometer 0 – 5 C° for chilled fresh meat and -18C° for frozen meat.
- Electrical saw cutting for frozen meat.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	5



- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Provide a separate area for preparing fish supplied with double bowl stainless steel sink.
- Electrical saw cutting for frozen fish.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Isolated area for sorting, washing and soaking cereals like rice in water.
- The cooking area shall be isolated from the washing area and shall be supplied with stainless steel tables.
- Separate area for packing the prepared food.
- A cooking area shall be provided, with a chimney fixed above it. The chimney shall be 2-meters higher than the nearest building.(approval from environment department)
- Provide an electric heating device for food to keep cooked foods hot (above 65 C). (Bain Marie, hot plate).
- Stainless steel sink suitable for big utensils supplied with hot and cold water.
- Double bowl Stainless steel sink for small utensils supplied with hot and cold water.
- Stainless steel racks for drying and keeping utensils.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Provide a scale if necessary.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	6



Dried and cold stores:

Adding to the general requirements mentioned before:

- Floors, walls and ceilings shall be made of a smooth material, easy to clean, non – absorbent to water, fire resistant, of light color, non – toxic and free of cracks. They shall be of suitable to drain of water. Angles shall be round.
- Area should be Adequate for loading and unloading processes and storage of goods.
- Entrances shall be higher than ground level.
- Suitable lighting and ventilation shall be provided.
- The store shall be provided with stainless steel, plastic or reinforced aluminum pallets and shelves for keeping food items.
- An area shall be allocated inside the store, in case of repacking operations of dry food items, and shall comply with hygiene requirements of repacking, and permission must be obtained for that from food control department.
- A place shall be allocated to collect wastes.
- A washing sink shall be fixed in the store, if required.
- An area shall be allocated inside the store, in case of packing operations of dry food items and shall comply with hygiene requirements.
- Provide chilled or frozen rooms according to the food item ; with temperature control either 4 C° for chilled items or -18 C° for frozen items and a thermometer which is read from outside shall be installed at “top third part” of the stores. And the doors shall be opened from inside and outside.
- A store shall not be licensed if it is near chemicals and pesticides stores.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	7



Sweets, candies and confectionaries preparation requirements:

Adding to the general requirements mentioned before:

- The preparation area shall not be less than (250) square feet and increase according to the size of the activity and the food variety.
- In case of adding other activity as pastry preparation or any other activity, other hygiene requirements to be applied and increase the size depends on the added activity.
- Stainless steel Double bowl sink and stainless steel preparation table in case of fruits preparation.
- All equipments and tools shall be of stainless steel like the mixer, grinder, cooking trays ... etc
- Stainless steel hand wash basin with tissue papers, liquid soap and supplied with cold and hot water.
- Plastic containers for dried food items after opening the sacs.
- A single bowl stainless steel sink suitable to wash big equipments and another double bowl sink to wash equipments, supplied with hot and cold water.
- Stainless steel shelves and pallets for dried food items. Adequate number of refrigerators and freezers according to work load.

Fish shop requirements:

Adding to the general requirements mentioned before:

- The area shall not be less than (200) square feet
- Cutting and displaying area provided with a single bowl stainless steel sink and table clean fish.
- Plastic or rubber Cutting boards for fish.
- Special wooden cutting board for cutting may be used.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Separate area for cleaning utensils supplied with table, double bowl sink supplies with cold and hot water and shelves to store and drying tools, all made of stainless steel.
- Cold display area for fish.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	8



Coffee shop requirements:

Adding to the general requirements mentioned before:

- The kitchen area shall not be less than (150) square feet.
- Storage and preparation area provided with Stainless steel shelves for dry food items.
- Stainless steel Double bowl sink and stainless steel preparation table in case of fruits juice preparation.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Refrigerators for dinks and fruits and ice producing machine.
- Hot drinks Preparation area supplied with chimney.
- Additional stainless steel table.
- Stainless steel table for receiving.
- Washing area provided with Stainless steel table for receiving used utensils. Double bowl stainless steel wash sink supplied with hot and cold water.
- Stainless steel shelves or racks to store equipments after wash.

Butchery requirements:

Adding to the general requirements mentioned before:

- The area shall be not less than (250) square feet.
- Storage area provided with refrigerator to hang meat carcasses (vertically).
- In case of selling frozen meat a freezer shall be provided .Defrosted or thawing of the meat to sell it as chilled meat is not allowed.
- Provide stainless steel table.
- Plastic or rubber cutting board.
- Provide cutting wood board of special quality prepared for such purpose.
- Electric saw for cutting frozen meat.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Area for washing utensils supplied with stainless steel table for used tools, double bowl stainless steel sink with hot and cold water, stainless steel shelves for storing tools after wash.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	9



Restaurants and sea foods requirements:

Adding to the general requirements mentioned before:

- The area shall not be less than (750) square feet. Area of Kitchen to be (300) square feet or 40% of total whichever is bigger.
- The preparation and storing area provided with store for drying chilled and frozen food items supplied with stainless steel stands and shelves.
- Double bowl stainless steel wash sink and stainless steel table for washing and preparation of fruits and vegetables.
- Single bowl Stainless steel wash sink and stainless steel table for washing and preparation of meat.
- Single bowl Stainless steel wash sink and stainless steel table for washing and preparation of fish.
- Ice making machine.
- Provide a cooking area with a chimney fixed above it. Chimney shall be 2-meters higher than the nearest building.(approval from environment department)
- If a tandoor is in the kitchen, then (80) square feet. More shall be added to the area of the kitchen.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers
- Additional stainless steel table.
- Hot plate for maintaining temperature of cooked/hot food.
- Stainless steel table for receiving used utensils.
- Double bowl stainless steel sink supplied with hot and cold water
- Single bowl stainless steel deep sink to wash big utensils, supplied with hot and cold water
- Stainless steel shelves or racks to store utensils after wash. Roasteries requirement:
- Adding to the general requirements mentioned before:
- The area shall not be less than (300) square feet. and the preparation area shall not be less than 40% of the area (150sqft)
- Display area shall be isolated from the preparation area.
- Stainless steel shelves shall be provided for raw & processed materials.
- A chimney shall be provided above the grinding machine, reaching above the roof of the building, and shall be 2-meters higher of the nearest building. (Approval from environment department).
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Plastic containers for dried food items after opening the bags and others for grinded items.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	10



Fresh juice shop requirements:

Adding to the general requirements mentioned before:

- The area shall not be less than (250) square feet. Area of the preparation to be 100 sq.ft or 40% of total whichever is bigger.
- Preparation area provided with Fridges for juices.
- Machine for producing ice.
- Stainless steel shelves.
- Double bowl stainless steel sink and stainless steel table for preparation of fruits.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Additional stainless steel table.
- Area for washing utensils provided with stainless steel table, double bowl stainless steel sink supplied with hot and cold water, shelves for storing utensil.

Groceries requirements:

Adding to the general requirements mentioned before:

- The area of the grocery shall not be less than (130) square feet.
- Storage area must be cooled and provided stainless steel stands and pallets.
- Refrigerators and freezers
- Stainless steel shelves and stands for displaying the food items.
- Fridges and freezers.
- Separate and isolated area to display bakery products.
- Displaying of food items not allowed in the cashier area.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	11



Supermarket requirements:

Adding to the general requirements mentioned before:

- Total area shall not be less than (2000) square feet, including a store with an area not less than (500) square feet, which must be connected to the supermarket for daily use, and shall comply with storage requirements.
- Storage area shall be cooled and supplied with stainless steel shelves and pallets.
- Fridges and freezers installed with thermometers.
- Fridges and freezers for food items with thermometers.
- Special and separate area to display bakery products.
- In case of adding an activity like (butchery, fishery, and bakery), additional area is required for these activities according to their requirements.
- Preparing or selling of sandwiches, meals or drinks is not allowed.
- Double bowl stainless steel sinks for washing fruits and vegetables.

Cafeteria & Pastries selling requirements:

Adding to the general requirements mentioned before:

- The area shall not be less than (500) square feet. Area of Kitchen to be 200sqft or 40% of total whichever is bigger.
- Double bowl stainless steel sink and a table to prepare fruits and vegetables.
- Single bowl Stainless steel sink and a stainless steel table to prepare meat.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Fridges, freezers and ice producing machine.
- Provide cooking area, with a chimney fixed above it. Chimney shall be 2-meters higher than the nearest building.(approval from environment department)
- Hot food holding equipment (Bain Marie).
- In case of preparing shawerma additional stainless steel table for preparing the shawerma meat and stainless steel tools for spicing the shawerma meat.
- Minimum area of 25 sq ft with adequate ventilation for serving shawerma, the worker shall be inside the shawerma serving area.
- Stainless steel table for receiving used utensils.
- Double bowl stainless steel sink supplied with hot and cold water.
- Provide stainless steel shelves or racks to keep utensils after wash.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	12



Fruits & Vegetables Shop requirements:

Adding to the general requirements mentioned before:

- The area shall not be less than (200) square feet.
- Double bowl stainless steel sinks for washing the fruits and vegetables before displaying.
- Stainless steel hand wash basin supplied with hot and cold water, liquid soap and tissue papers.
- Plastic containers for keeping fruits and vegetables after removing from carton boxes.

Dried food items repacking requirements:

Adding to the general requirements mentioned before:

- Store for raw materials according to requirements of stores:
- Packing area shall be provided with:
- The packaging process shall be in a separate room inside the store.
- Stainless steel tables for the packing operations.
- Weight scale shall be provided.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Provide insect killer. windows and doors should be tightly closed to prevent the entry of insects and rodents
- Doors shall be open from inside and outside.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	13



Hygiene requirements for mills:

Adding to the general requirements mentioned before:

- The area shall not less than (300) square feet. Area of preparation to be not less than 40% of total area whichever is bigger
- Storing and milling area provided with The milling area should be totally separated from the showroom
- Stainless steel shelves and pallets raw materials should be separate from milled food items.
- A chimney shall be provided above the grinding machine, reaching above the roof of the building, and shall be 2-meters higher of the nearest building. (Approval from environment department).
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Plastic containers to keep the dried food items after opening the bags and others for the milled food items.

Bakeries (various products) requirements:

Adding to the general requirements mentioned before:

- The area shall not be less than (300) square feet. Area of Kitchen to be 40% of total area whichever is bigger.
- Storage and preparation are shall be provided with store for keeping the dried, chilled and frozen food items supplied with stainless steel pallets and shelves.
- Stainless steel sieve or a metallic screen to clean the flour.
- A stainless steel electric mixer.
- Plastic containers with cover for keeping flour and dried food items after opening the bags.
- Double bowl stainless steel sink and stainless steel table for preparing fruits and vegetables.
- Single bowl Stainless steel sink and table for preparing meat.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Ice producing Machine.
- Provide a cooking area with chimney fixed above it. Chimney shall be 2-meters higher than the nearest building. (Approval from environment department). One Tandoor oven is permitted in the cooking area, in case of adding another tan door oven area of 80sq ft shall be added to the kitchen.
- Additional stainless steel table.
- Suitable shelves for cooling the products.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	14



- Equipments washing area provided with stainless steel table for receiving used utensils. Double bowl stainless steel sink supplied with hot and cold water
- A single bowl stainless steel sink suitable to wash big utensils.
- Stainless steel shelves for keeping and drying utensils after wash.
- Service area provided with Bain Marie for maintaining temperature of cooked/hot food. And refrigerators for cold food items.

Pastries Preparation requirements:

Adding to the general requirements mentioned before:

- The area shall not be less than (250) square feet. Area of Kitchen to be 40% of total whichever is bigger.
- Storing area preparation area shall be provided with store for keeping dried, cold and frozen food items according to work size and shall be supplied with stainless steel shelves and pallets for keeping the dried foods and flour.
- Provide stainless steel sieve or a metallic screen to clean the flour.
- A stainless steel electric mixer shall be provided.
- Plastic containers with cover to keep the flour and the dried food items after opening the bags
- Double bowl stainless steel sink and a stainless steel table for preparing fruits and vegetables.
- Single bowl Stainless steel sink and stainless steel table for preparing meat.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Ice producing Machine.
- Provide a cooking area with chimney fixed above it. Chimney shall be 2-meters higher than the nearest building. (Approval from environment department). One Tandoor oven is permitted in the cooking area, in case of adding another Tandoor oven area of 80sq ft shall be added to the kitchen.
- Additional stainless steel table.
- Suitable shelves for keeping the prepared pastries directly from the oven.
- Equipments washing area provided with stainless steel receiving table. Double bowl stainless steel sink supplied with hot and cold water. And Stainless steel shelves for storing and drying equipments after wash.
- Serving area provided with Equipment for keeping hot food items (Bain Marie).and refrigerators for cold food items.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	15



One star-two-three stars and hotel apartments:

When applying for a commercial license for hotels (one,two,three stars and hotel apartments) that includes food preparation a layout according to the activity required (restaurant,cafeteria,coffee shop)shall be provided to (Dubai Municipality) Food Control Department with a detailed plan, which is submitted through an approved engineering office. This plan shall indicate all activities, equipment, and specifications of building materials.

Ice cream shops requirements:

Adding to the general requirements mentioned before:

- Preparation area shall not be less than 100 square feet. In case there is a machine for producing ice (50) square feet shall be added to the area.
- Storing and preparation area provided with stainless steel shelves for keeping food items.
- Double bowl stainless steel sink and stainless steel table for preparation of fruits in case if it is a part of the ingredient.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Refrigerators for drinks and fruits.
- Ice producing Machine.
- Additional stainless steel table.
- Double bowl stainless steel sink supplied with hot and cold water.
- Stainless steel shelves for keeping utensils after wash.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	16



Bread, pastries, oriental sweets and bakery products trading requirements:

Adding to the general requirements mentioned before:

- The serving area shall not be less than (150) square feet.
- Stainless steel shelves for keeping food items.
- Refrigerators for canned drinks.
- Equipments for keeping hot and cold food items.
- Washing area shall be provided with stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Stainless steel table for receiving used utensils.
- Double bowl stainless steel sink for washing utensils supplied with hot and cold water.
- Stainless steel shelves for keeping equipments after washing.

Departmental store – union cooperative societies:

Adding to the general requirements mentioned before:

- Total area shall be at least (5000) square feet, including a store with an area not less than (500) square feet, which must be connected to the supermarket for daily use, and shall comply with stores' requirements.
- Fridges and refrigerators equipped with thermometers.
- Fridges and refrigerators equipped with thermometers.
- Special and separate area shall be provided for bakery products.
- In case of adding activities like (butchery, fish shop, bakery, kitchen), requirements must be met according to the activity.
- Double bowl stainless steel sinks in a separate area for washing fruits and vegetables.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	17



Mini marts requirements:

Adding to the general requirements mentioned before:

- Area shall not be less than (500) square feet.
- Store area provided with cool and supplied with stainless steel shelves and pallets.
- Fridges and refrigerators equipped with thermostats.
- Stainless steel shelves and pallets to display food items
- Fridges and refrigerators and equipments to keep hot food items.
- Special and separate area to display bakery products.
- No food items display in the cash counter area.

Food and beverages trade hygiene requirements:

Adding to the general requirements mentioned before:

- Area shall not be less than (250) square feet.
- Store area shall be provided with it shall be cool and supplied with stainless steel shelves and pallets.
- Stainless steel shelves and stands to display food item Arrange and separate the food items according to their categories.
- Fridges and freezers to keep the cold food items according to the required temperature for each item equipped with thermostat.
- No food items display in the cash counter area.

Rev. No.	Date of Issue	Prepared By:	Reviewed By:	Approved By:	Page No:
01	2015/02/15	Principal Food Health inspection Officer	Principal Food Health inspection Officer	Head of Section	18