



REQUIREMENTS FOR FOOD ESTABLISHMENTS TO PREPARE AND SELL SHAWARMA



Guidelines and Inspector's Checklist

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رؤيتنا: بناء مدينة متميزة تتوفر فيها استدامة رفاهية العيش ومقومات النجاح.

Our Vision: Creating an excellent city that provides the essence of success and comfort of sustainable living.



The objective of this document is to provide a set of model requirements pertaining to the design and layout of food establishments that prepare and sell Sawarma in Dubai.

INCLUDES

1. Site and Location
2. Preparation and Storage
3. Requirements for preparation and cooking
4. Inspector's Checklist





SITE AND LOCATION

Selection of a site for the shawarma stand is a very critical process. Pre-preparation operation activities and cooking should be conducted in an area that is free from conditions that might interfere with the sanitary operation. The following points should be given special consideration

CAPACITY

The site has to be chosen based on the capacity of service required such as power supply, water, waste and sewage management facilities.

CLEANLINESS

Stands and the final preparation area should not be exposed to dust and dirt and be fully exposed

COMFORT

The person who prepares the shawarma should be able to work comfortably.





PREPARATION AND STORAGE

FOOD PREPARATION FACILITIES

The provision of preparation area should be based on the type of food and processes involved in the business.

Adequate work surface areas with a washing sink of suitable size should be allocated separately for:

a) Preparation of raw meat and poultry with a minimum length of 1.2 M x 0.6 M with a sink of suitable size

Meat preparation area with sink



Double sink for vegetable disinfection



b) Preparation table for ready to eat foods including salads with a washing sink of suitable size for disinfection of vegetable



PREPARATION AND STORAGE, CONT'D

REFRIGERATED STORAGE

Refrigerated facilities should be available to keep cold food cold at 5°C or less shall be provided for all the ingredients of the Shawarma in the preparation area and outside the kitchen near the stand.

An accessible handwash sink

c) Every operational space must have an accessible hand wash sink.



Shawarma stand for preparation



Cold Storage

a) Cold storage for mayonnaise, hummus and salads



Drip collection tray below the meat

Refrigeration storage

b) A shawarma operation requires chilled storage facilities



d) Shawarma stand for preparation is also required

e) Shawarma drip collection tray should be placed under the meat stack.





INSPECTOR'S CHECKLIST

المواصفات Requirement	التقييم Condition	العمل المطلوب Action
1 Suitability of shawarma area (Dust-proof and well ventilated so that the employee can work comfortably) ١ مناسبة المكان المخصص للشاورما (خالٍ من الغبار مع تهوية جيدة كي يتمكن العمال من العمل بشكل مريح)	<input type="radio"/> Good <input type="radio"/> Satisfactory <input type="radio"/> Not Satisfactory <input type="radio"/> Not Possible	_____
2 Shawarma area is suitable for the operation considering the work load ٢ مناسبة المكان المخصص للشاورما مع الأخذ بعين الإعتبار حجم العمل.	<input type="radio"/> Good <input type="radio"/> Satisfactory <input type="radio"/> Not Satisfactory <input type="radio"/> Not Possible	_____
3 Suitable and sufficient space in the kitchen to carry out all preparation activities including shawara preparation ٣ مناسبة مساحة العمل في المطبخ لتنفيذ جميع المهام بما في ذلك تحضير الشاورما.	<input type="radio"/> Good <input type="radio"/> Satisfactory <input type="radio"/> Not Satisfactory <input type="radio"/> Not Possible	_____
4 Meat preparation table (1.2 M long with a preparation area not less than 90CM and a sink of suitable size) ٤ طاولة تحضير (طول ١.٢ متر مع مساحة تحضير لا تقل عن ٩٠ سنتيمتر ومغسلة بحجم مناسب).	<input type="radio"/> Yes <input type="radio"/> No	_____
5 Salad Preparation table and double sink for cleaning and disinfection of vegetables ٥ طاولة تحضير السلطات ومغسلة لتنظيف وتعقيم الخضار.	<input type="radio"/> Yes <input type="radio"/> No	_____
6 Chiller of sufficient space for storing raw meat ٦ تلاجية بمساحة كافية لتخزين اللحوم الطازجة.	<input type="radio"/> Yes <input type="radio"/> No	_____
7 Chiller for storing salads, mayonnaise etc in the shawarma area ٧ تلاجية لحفظ السلطات والمايونيز وغيرها في مكان تحضير الشاورما.	<input type="radio"/> Yes <input type="radio"/> No	_____
8 Area for storage of slicing equipment ٨ مساحة مخصصة لتوضيب معدات التقطيع.	<input type="radio"/> Yes <input type="radio"/> No	_____
9 Accessible handwash sink ٩ وجود مغسلة لليدين في مكان التحضير.	<input type="radio"/> Yes <input type="radio"/> No	_____
10 Facility to disinfect equipment and containers ١٠ وسائل لتعقيم المعدات والأوعية.	<input type="radio"/> Yes <input type="radio"/> No	_____
12 Drip prevention facility in the shawarma skewer ١٢ وسيلة منع الرش وسيلان الدهن تحت شيش الشاورما.	<input type="radio"/> Yes <input type="radio"/> No	_____

INSPECTOR المفتش

DATE التاريخ

SIGNATURE التوقيع

____/____/____

REQUIREMENTS FOR PREPARATION AND COOKING

- (a) The preparation of raw meat should be done in the establishment
- (b) If the meat is prepared in a central preparation area or central kitchen, there should be a documented evidence to support that meat was prepared in a licensed food facility that is being inspected by the Food Control Department and has all facilities to carry out the operation.



SHAWARMA GUIDELINES

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