



HSE REQUIREMENTS FOR CAFETERIA AND PASTRY ACTIVITY



HSE Pastries requirements

When applying for a commercial license for food activity. A layout should be provided with a detailed plan through an approved food consulting company a final approval must be obtained from to AFZ-Property sector before starting the business. This plan shall indicate all activities, equipment, and specifications of building.

The following are the HSE conditions and requirements required for cafeteria & pastries :

- The area shall not be less than (40) square meter. Area of Kitchen to be 16 square meter
- 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.
- Hot food holding equipment (Bain Marie).
- In case of preparing shawarma additional stainless steel table for preparing the shawarma meat and stainless steel tools for spicing the shawarma meat.
- Minimum area of 25 sq. ft. with adequate ventilation for serving shawarma, the worker shall be inside the shawarma 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.