



HSE REQUIREMENTS FOR RESTAURANT ACTIVITY





Health requirements for restaurants

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.

general requirements establish food premises

- The area shall not be less than (60) square meter. 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 that the nearest building.(approval from environment department)
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers
- Additional stainless steel table for preparing food.
- Hot plate for maintaining temperature of cooked/hot food.
- Washing utensils should be provide with:
 - ✓ 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..