



HSE REQUIREMENT FOR FOOD ESTABLISHMENTS



General hygiene requirements to establish food premise:

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.

HSE conditions and requirements required for food organizations:

Building

- 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 AFZA HSE Department.
- Toilets are not allowed to open to working area
- Water and drainage connections shall be inside the wall and shall not be visible on the outside. To facilitate cleaning.
- Provide rust proof water heater with filter
- Oven area provided with overhead chimney. Chimney duct shall be 2-meters higher than the nearest building (approval from AFZ- Property Department).
- Preparation table should be mad from Stainless steel table should be provide
- Approval must be obtained for all food transport vehicles from AFZ- HSE Department.
- Adequate foot operated garbage bins must be provided
- Separate storage for cleaning chemicals must be provided
- Grease trap should be provided

Employees

- Staff must obtain occupational health card from Ajman Specialty General Hospital before joining the work.
- Staff must take basic food hygiene course through training companies approved by AFZ- HSE Department.
- Adequate and separate storage must be provided for storing personal belongings.

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.
- Preparation table should be mad from Stainless steel table should be provide other materials can be used after they are approved by the HSE department.
- Stainless steel hand wash basin supplied with cold and hot water, liquid soap and tissue papers.
- Equipment's wash area supplied with stainless steel table, double sinks with hot and cold water, shelves for storing and drying the equipment's
- Providing a grease trap
- Storage and preparation area shall be provided with:
 - ✓ Stainless steel pallets and shelves for dried food items.
 - ✓ Plastic containers with a lid for storing dried food after opening the bags.
 - ✓ Storing of pesticides and cleaning chemicals materials strongly not allowed to be stored in food stores.

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.
- 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.
- Fly killer machine should be providing at the receiving and entrance areas
- Air, plastic curtain should be providing at the receiving and entrance areas,

Size

Activity	Size /M2
Food factory	500
Drinking water Factory	300
Catering	200
Shisha	80
Restaurant	60
Repackaging	100
Grocery	20



Supermarket	60
Mobil food truck	
Bakery	60
Bakery Tanor	20
Warehouse	60
Milles	100
Cafeteria	40
Sweet shop	30
Juice shop	20
Pastry shop	30
Ice cream shop	20
Massage center	