



HSE REQUIREMENTS FOR FOOD STORAGE ACTIVITY



Food stores health requirements

- Area should be Adequate for loading and unloading processes and storage of goods.
- The area of the shop must not be less than (60) square meters.
- 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 government authority department.
- A place shall be allocated to collect wastes.
- A washing sink shall be fixed in the store, if required.
- 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.