



# HSE REQUIREMENTS FOR COFFEE SHOP ACTIVITY



### **General health requirements for Coffee shop**

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:**

- the general requirements to establish food premise
- The kitchen area shall not be less than (20) square meter.
- Storage and preparation area provided with Stainless steel shelves for dry food items.
- Stainless steel Double bowl sink and stainless steel preparation table in case of fruits juice preparation.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Refrigerators for dinks and fruits and ice producing machine.
- Hot drinks Preparation area supplied with chimney.
- Additional stainless steel table.
- Stainless steel table for receiving.
- Washing area provided with:
  - ✓ Stainless steel table for receiving used utensils.
  - ✓ Double bowl stainless steel wash sink supplied with hot and cold water.
  - ✓ Stainless steel shelves or racks to store equipment's after wash.

