



# HSE REQUIREMENTS FOR SWEET SHOPS ACTIVITY



### **Sweets shop health 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.

#### **HSE conditions and requirements required for sweet shop:**

- The general requirements to establish food premise
- The preparation area shall not be less than (30) square meters and increase according to the size of the activity and the food variety.
- In case of adding other activity as pastry preparation or any other activity, other hygiene requirements to be applied and increase the size depends on the added activity.
- Stainless steel Double bowl sink and stainless steel preparation table in case of fruits preparation.
- All equipment's and tools shall be of stainless steel like the mixer, grinder, cooking trays ...etc.
- Stainless steel hand wash basin with tissue papers, liquid soap and supplied with cold and hot water.
- Plastic containers for dried food items after opening the plastic pages.
- Stainless steel shelves and pallets for dried food items. Adequate number of refrigerators and freezers according to work load.
- Area for washing utensils supplied with :
  - ✓ stainless steel table for used tools
  - ✓ double bowl stainless steel sink with hot and cold water
  - ✓ Stainless steel shelves for storing tools after wash.
  - ✓ single bowl stainless steel sink with hot and cold water for cleaning the big tools