



HSE REQUIREMENTS FOR ICE SHOP ACTIVITY



Health regulations for ice cream shops

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.

The following are the HSE conditions and requirements required for ice cream shops:

- the general requirements to establish food premise
- Preparation area shall not be less than 20 square meters.
- Storing and preparation area provided with stainless steel shelves for keeping food items.
- Double bowl stainless steel sink and stainless steel table for preparation of fruits in case if it is a part of the ingredient.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Refrigerators for drinks and fruits.
- Ice producing Machine.
- Additional stainless steel table.
- 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