



# HSE REQUIREMENTS FOR BAKERY ACTIVITY



## **Health requirement for Bakery**

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
- Shop area should not be less than (200) square feet.
- Provide dry store at storage and preparation area to storage the dried food item
- Stainless steel sieve or a metallic screen to clean the flour.
- A stainless steel electric mixer.
- Plastic containers with cover for keeping flour and dried food items after opening the bags.
- Stainless steel table for additional preparation.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap and tissue papers.
- Area for washing utensils supplied with:
  - ✓ stainless steel table for used tools
  - ✓ Double bowl stainless steel sink with hot and cold water.
  - ✓ Single bowl stainless steel sink with hot and cold water for cleaning the big tools.
- Provide a cooking area with chimney fixed above it. Chimney shall be 2-meters higher than the nearest building. Shall be take approval from food and health section.
- Additional stainless steel table.
- Suitable shelves for cooling the products.