



HSE REQUIREMENTS FOR SHISHA ACTIVITY



Health requirements for Café (Shisha)

When applying for a commercial license for food activity. A layout should be provided with a detailed plan through an approved food consulting company approval must be obtained from to AFZ-HSE Department before starting the business. This plan shall indicate all activities, equipment, and specifications of building:

Location:

- It is forbidden to establish the activity of providing shisha and tobacco products within residential areas
- Only shisha cafes are permitted in commercial, tourist, residential and commercial areas located on the main streets.
- It is forbidden to establish the activity of providing shisha and tobacco products next to mosques, schools, universities and scientific institutes, nurseries, health facilities, sports facilities, entertainment venues, theaters, cinemas and the like, industrial facilities, filling stations and distribution of fuel or gas accessories and other facilities stipulated
- The distance between the offering of shisha and mosques should not be less than 500 square meters and 510 square meters from the houses of education and scientific institutes.
- The distance between the site and residential buildings should not be less than 510 square meters.
- The site must be at least 5.1 square meters away from the entrance to residential buildings
- The conditions for offering shisha within shopping malls, shopping malls, commercial buildings and hotels are as follows:
 - ✓ The facility does not cause any inconvenience to the building or neighborhood A and the area in general or to traffic or public parking.
 - ✓ Provide an emergency exit for the shop with a sign board, if the shop can accommodate more than 10 seats.
- Obtain the approval of the owner of the building or the authorized authority (no objection letter) to provide shisha service inside the building.

- Technical approvals must be taken from the engineering and civil defense sector on interior design and decoration within the facility
- The interior must not be less than 900 square meters.
- The facility must be completely isolated from the surrounding areas and the height of the facility should not be less than 2 meters.
- The building must be equipped with a drinking water source, a proper sewage system and a suitable electricity source.

Shisha area

- A separate location and isolated from the café lounge should be provided for the processing and preparation of tobacco and shisha supplies.
- A separate location and isolated from the café lounge should be provided for the processing and preparation of tobacco and shisha supplies.
- The internal area of the site must not be less than 50 square meters.
- Equipping the walls of the site with appropriate oil colorant or covering it with light-colored ceramics, providing suitable ventilation on site, providing fixed or borrowed ceilings that are non-working and cleanable, provide suitable lighting, floors covered with light ceramic color and equipped with a sanitation opening.
- Equipping the site with a stainless metal shisha preparation table (stainless metal stainless metal shelves for storing tools and shisha equipment with a double sink to wash and clean shisha tools and equipment connected to a potable water source) hot cool (for cleaning and disinfection purposes).
- Provide an on-site coal platform equipped with a mechanical ventilation system to flush out the exhaust air directly.
- Provide a cooling refrigerator to keep closed or used tobacco bottles to keep flavorings from rising temperatures.
- Provide proper safe storage of coal in special non-flammable containers to store and store coal bags and must be away from any flammable materials. He put a sign on the containers that they contained flammable coal.
- The worn-out tobacco or tobacco used must be of a quality that conforms to the UAE specifications established in this and has valid validity.
- It is forbidden to store or prepare any food inside the shisha processing site completely and all tools, equipment and workers are separated for shisha and food.

Hot and cold beverage processing area

- A separate location and isolated from the café lounge and shisha processing area must be provided.
- A separate location and isolated from the café lounge and shisha processing area must be provided
- The internal area of the site must not be less than 51 square meters.
- Equipping the walls of the processing site with light-colored ceramics at a height of at least 9.1 meters. Provide proper on-site ventilation, provide fixed or borrowed ceilings that are non-function able and cleanable, provide appropriate and protected lighting.
- All tools and equipment used in the preparation and preparation of beverages must be stainless metal stainless steel (suitable and in good condition does not cause contamination of food that is easy to clean and disinfected).
- Providing a suitable number of work tables of stainless metal stainless metal (stainless steel) for the preparation and processing of food provide washing tubs with a proper depth to work in accordance with the type of work on site, vegetable wash basin, washing basin for washing basin for tools and equipment
- Provision of a hand washing tank equipped with sanitary equipment for hand washing (cold and hot water soap liquid paper towels for drying
- In case of request for the preparation and preparation of snacks such as sandwiches and pancakes, all health requirements of the required activity must be adhered to in accordance with the sanitary conditions of the food activities of the Public Health Department. The numbering site should be isolated from the café lounge and not open directly to it.

Shisha Area

- The café's shisha lounge must have a minimum area of 510 square meters of indoor space. Shisha is allowed to be provided in the outer areas provided that the required technical approvals are obtained from the concerned authorities for the areas outside the establishment.
- The café's shisha lounge must have a minimum area of 510 square meters of indoor space. Shisha is allowed to be provided in the outer areas provided that the required technical approvals are obtained from the concerned authorities for the areas outside the establishment.
- The café's shisha lounge must have a minimum area of 510 square meters of indoor space. Shisha is allowed to be provided in the outer areas provided that the required technical

approvals are obtained from the concerned authorities for the areas outside the establishment.

- The number of people present at the facility at the same time should not exceed the permitted number of 9 square meters per person.
- The shisha and smoking serving hall must be provided to meet the following ventilation and air conditioning requirements: air pressure in the lounge between 1 (Pascal or equivalent) 0.02 0.09 (inch water, air flow rate not less than 91 liters/ s per designer person) At the maximum occupancy intensity limit, the direct discharge of polluted air (exhaust) out by mechanical means and may not be recycled in the ventilation and air conditioning organization, the system must be able to exchange air at least ten times the volume of air in the lounge per hour and keep the ventilation system running throughout the working hours of the facility.
- Exhaust air vents should be at least 5.1 meters away from the exits, entrances of buildings, windows and air conditioning vents
- Safety requirements must be met within the facility and facilities, which include the use of fire-resistant materials and the provision of firefighting regulations in accordance with the requirements of the Civil Defense Department.
- Providing an appropriate number of toilets for men and women commensurate with the number of tables allocated to customers in the lounge. Equipped with all the equipment and maintenance of all the equipment.
- Use pipettes of the types that are used only once.
- Shisha should not be served inside closed cabins from three or more sides.

Activity of shisha restaurant and café

- The site must be licensed for restaurant activity or meet the health requirements of a restaurant activity in accordance with the regulation of health requirements for food activities
- The site must be licensed for restaurant activity or meet the health requirements of a restaurant activity in accordance with the regulation of health requirements for food activities
- Providing a private lounge to provide food within the facility separate from the shisha serving

hall of the establishment so that the area of the shisha serving hall does not exceed 10% of the total hall area.

- The kitchen area should be away from the shisha serving hall and not open directly to it and should be connected to the food room only.
- Maintaining the cleanliness of the facility and food processing and preparation areas in accordance with the requirements and proper health practices.

General condition :

- Placing a warning board prohibiting the entry or taking of persons under the age of 18 to smoking areas
- Licensed establishments to sell and deliver tobacco products are forbidden to advertise or promote their products on any advertising means.
- All employees of the facility receive valid professional health cards from the Preventive Medicine Department at Ajman Specialist Hospital. It says they're free of communicable diseases.
- It is forbidden to provide shisha service outside the facility (shisha delivery service for offices, homes or cars)
- Providing a first aid fund equipped with the necessary tools and equipment.
- Separating the workers in the service of processing and supplying shisha from the workers in the service of processing and supplying food and beverages on site.
- Providing a regular uniform for employees with the separation of uniforms between shisha workers and workers in the provision of beverages and food.
- Only the use of the outer courtyards of the facility in areas with tourist or commercial classification with technical approvals from the competent authorities is permitted only for use.