



HSE REQUIREMENTS FOR CATERING ACTIVITY



Health requirements for catering

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 catering :

- the general requirements to establish food premise
- Store for raw materials according to requirements of stores.
- The area shall not be less than (100) square meters. Area of Kitchen to be 50% of total whichever is bigger
- Provide connections gas pipes in accordance with civil standers
- The equipment must be distributed so that there is no overlap with the work.
- Provide a separate meat preparation area with a double stainless steel sink, a preparation table and a separate refrigerator
- Provide a vegetable preparation area with a stainless spice sink, a preparation table and a separate fridge.
- Initial washing and disinfecting area with Special door for receiving food items away from the main entrance.
- Every food item shall be stored in a suitable temperature, room temperature or chilled not more than 4°C or frozen not less than -18°C.
- Ready-to-eat meals are not packaged in plastic bags and must be packaged in stainless or other approved containers for the purpose of supplying workers at work sites.
- Must provide suitable and approved transportation to the Department of Health and Environment.
- Drinking water must be from a safe and certified source.
- Provide a small equipment wash area with a double sink close to the preparation area.
- Provide a large utensil wash area separated from the preparation areas with hot and cold water.
- Provide stainless steel hand wash basin with hot and cold water with liquid soap and drying paper
- Installation of sewage pipes an inch from the wall.
- Provide a special room for changing workers' clothes.
- It is forbidden to open any access to the outside of the residence either from the kitchen or from the place of presentation.
- Dining hall specifications:
 - ✓ A separate kitchen should be provided for the preparation and cooking of individual meals,
 - ✓ Provide a preparation area with a double stainless steel sink with a stainless steel table,
 - ✓ Providing a cooking area with a chimney on which to observe all safety

requirements.

- The conditions of the places where the special meals are cooked by the staff:
 - ✓ A separate kitchen must be provided to prepare and cook individual meals
 - ✓ Provide a preparation area with a double stainless steel sink with a stainless steel table
 - ✓ Provide a cooking area with a chimney on it, taking into account all safety conditions