



# HSE REQUIREMENTS FOR MILLS ACTIVITIES



## **Hygiene requirements for mills**

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
- The area shall not less than (100) square meter. Area of preparation to be not less than 40% of total area.
- Storing and milling area provided with the milling area should be totally separated from the showroom.
- Stainless steel shelves and pallets raw materials should be separate from milled food items.
- A chimney shall be provided above the grinding machine, reaching above the roof of the building, and shall be 2-meters higher of the nearest building to be approved by the property sector.
- Stainless steel hand wash basin supplied with hot/cold water, liquid soap, and tissue papers.
- Plastic containers to keep the dried food items after opening the bags and others for the milled food items.