



HSE REQUIREMENTS FOR MOVING VEHICLES ACTIVITY



Health requirements for stationary and mobile food vehicles

When applying for a commercial license for the food activity. A detailed plan should be submitted, to be prepared through an accredited food consulting firm and final approval from the property-free zone sector before starting a business. This plan shows all activities, equipment and construction specifications.

Prescriptions and health requirements required for food vending carts:

- The cart must be affiliated with a restaurant within its activity.
- Location: We should take into account the location of the units at the site by keeping them as far away as possible from direct air currents to reduce the size of the external impact on the unit.
- Unit design: It must be specially designed for the type of activity required to allow the protection of the food from external influences such as dust, insects, birds, animals or rodents, and be the grandfather and the floors and ceilings of the units of materials that are easy to clean, non-absorbable and have no cracks or openings
- Providing a fixed electrical source for units and a water source suitable for human consumption to be used in the preparation and processing work, provided that the electrical connections and water pipes are covered and secured in terms of occupational safety.
- In case of food preparation in the mobile unit, a sink should be provided for the preparation, preparation and hand wash basin for the workers with appropriate sanitary conditions and there should be some way to link the sewage to the moving unit with the sewage of the site where the unit is located (approval of the sanitation department).
- For closed units, the unit ceiling must be at least 245 cm high.
- Adequate lighting should be provided in the preparation place and dealing with food in the places of dining and preparation
- A suitable place should be provided for the storage of food according to the type of individual material (provided that the stored quantities do not exceed the daily capacity of the unit due to the small size of the unit)

- Surfaces used in the preparation and preparation of food should be smooth materials resistant to water easy to clean and do not wear out by preparation and cleaning, preferably stainless steel or marble
- The vessels used in preparation and numbers should be of a good, non-repellent type (stainless steel and stored in clean places away from any external contaminants).
- Disposable delivery vessels must be provided
- Maintaining the cleanliness of the place where the unit is located by providing suitable means of collecting solid waste resulting from the introduction of the garden or site