



Food Control Section
Public Health Department
Dubai Municipality

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Food Hygiene Regulations 1992

Administrative Order No. 20 of 1992 – Issued on 3rd February 1992

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ADMINISTRATIVE ORDER NO.20 OF 1992 ISSUED ON 03.02.1992 REGARDING THE ISSUE OF
MANUAL ON THE MANUFACTURE, PREPARATION COOKING, STORAGE, PACKING, TRANSPORTATION,
AND SALE OF FOOD ITEMS FOR HUMAN CONSUMPTION IN THE EMIRATE OF DUBAI

DIRECTOR OF MUNICIPALITY

After the perusal of:

- Authorities entrusted to us by Law in accordance with the decree in the establishment of Dubai Municipality.
- Local Order No.23/1983 on Food items labels.
- Federal Law No.4 of 1979 on Curbing Fraud and Deception in Commercial Transaction and its Rules of Implementation issued by Ministerial Decision No.26/1984.
- Administrative Order No.150/1988 on procedures to be followed to prove Crimes committed in violations of provision of Federal No.4/1979.
- Local Order No.51 of 1990 on the Food Control and Regulating dealing in Food items in the Emirate of Dubai, &
- Based on the recommendation of Director of Health Department and the opinion of legal advisor of the Municipality, and for the good of work

We hereby decide the following:

Article (1)

Without prejudice to provisions of Local Order no.23/83 on Food items labels, Federal Law no.4/1979 on curbing of fraud and deception in commercial transactions and rules of implementation thereof administrative Order No.4/1979 on procedures to be complied with to prove crimes committed in violations of provisions of Local Order No.4/1979 and rules of implementation thereof, and Local Order No.51 of 1990 on Food control and regulating dealing in Food items in the emirate of Dubai the under mentioned rules drafted in (33) pages and including (80) articles and signed by us shall be complied with in the manufacture preparation, cooking, storage, packing, transportation & sale of Food for human consumption in the emirate of Dubai.

Article (2)

Competent Municipality inspectors, authorized by director of Municipality shall have the legal capacity of seizure, each in his field, to control the implementation of this Order, check any violations of its provisions, and write the necessary report in this regard. In performing their duties, they shall have the right to enter these Premises and appendixes thereof, and take samples to be tested in Municipality laboratory.

Article (3)

1. Financial penalties stipulated in the under-mentioned Local Orders and Federal Laws shall be enforced as per type of violation:
 - Local Orders No.23/83 on Food items labels.
 - Federal Law NO.4/89 on curbing fraud and deception.
 - Local Order No.51/90 on Food control and regulating dealing in Food items.
2. The attached table of violations and penalties shall be implemented. It is signed by us, Drafted in (33) pages and exclude (80) articles.



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Article (4)

1. Director of health department shall issue instructions to sections in his department to implement the provisions of the Order and to undertake follow-up works to ensure the safety of Food items used for human consumption in the emirate of Dubai.
2. Departments of building & housing, drainage and irrigation, and licensing and commercial registration shall ensure compliance with conditions stipulated by the provisions of the Order, when issuing or renewing the license to practice the economic activity covered by the scope of Order.

Article (5)

To be circulated to all establishments/companies/factories and shops which their works include the manufacture, preparation, cooking, storage, package, transportation, or sale of Food items for human consumption in the emirate of Dubai.

Article (6)

To be implemented from this date and to be published in the official gazette.

Director of Municipality

To be circulated to:

- Competent departments
- Legal affairs
- General file/special file

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CHAPTER 1

Scope of Implementation and Definitions

ARTICLE (1)

The provisions of this Order shall be applied to all establishments involved in the manufacture, preparation, cooking, storage, packing, transportation and sale of Food items for human consumption.

ARTICLE (2)

In the implementation of provisions of this Order, the following words and expressions shall have the meaning set against each of them:

1. **Emirate:**

Emirate of Dubai.

2. **Municipality:**

Dubai Municipality

3. **Chairman:**

Chairman of Municipality

4. **Director:**

Director of Municipality

5. **Competent Authority:**

Food Control Section in Health Dep.

6. **Container:**

Includes any basket, pail, tray, box or receptacle of any kind whether open or closed.

7. **Equipment:**

Includes Food apparatus, furnishings and utensils.

8. **Food:**

Means Food intended for human consumption and includes drinks, articles and substances used as ingredients in the preparation of Food or drink.

9. **Food business:**

Means any trade or business for the purpose of which any person engages in the handling of Food.

10. **Food Establishment:**

Means any building(s) or area(s) in which Food is handled after harvesting and the surroundings under the control of the same management and includes vehicles, stalls, and similar structures.

11. **Food Hygiene:**

Means all measures to ensure the safety soundness and wholesomeness of Food at all stages from its growth, production, or manufacture until final consumption.

12. **Food Room:**

Means any room (being or being part of any Food Premises) in which any person engages in the handling of Food.

13. **Open Food:**

Means Food which is not in a container of such materials and so closed as to exclude the risk of contamination.

14. **Premises:**

Means a building or a part of a building and any forecourt, yard, or a place of storage used in connection with a building or a part of building and any vehicle, stall or similar structure.

15. **Preparation:**

In relation to Food includes manufacture and any form of treatment. The word 2prepared2 shall be construed accordingly.

16. **Sanitary Convenience:**

Means any water closet, urinal or similar convenience.

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CHAPTER 2

General Provisions Regarding Unfit Food

Article (3)

Prohibition against sale of poisonous unwholesome adulterated or otherwise unfit Food.

Any dealing in any of these Food items for the preparation, offer or display for sale, keeping in the possession of merchant/manufacture for the sale or preparation for sale, or delivery for any person of any Food meant for human consumption shall be considered an offence.

Its sale shall be prohibited if the following defects exist:

1. Has in or upon it any substance, which is a poisonous, harmful or otherwise injury to health.
2. Consist in whole or in part of any filthy, putrid, rotten, composed or diseased substance or foreign matter.
3. Is adulterated.
4. That fact on Food item label is misrepresented. It is an offence to label, package, prepare, sell or advertise any Food in a manner that is false, misleading, or deceptive as regards its character, nature, value, substance, quality, composition, merit or safety.
5. Non-compliance with standards. Any person who labels, packages, prepares, sells or advertises any Food which does not comply with that standard, in such a manner that it is likely to be mistaken for Food of the prescribed standard, shall be guilty of offence.
6. Sale to the prejudice of the purchaser such as selling any Food which is not of the nature, or is not of the substance, or is not of the quality, of the article demanded by the purchaser which lead to harming the purchaser.

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CHAPTER 3

Places where the Sale of Food items is Prohibited

1. General Requirements

Article (4)

1. Prohibition of street vending and sale in public places.
2. The sale of Foods by street hawkers is not permitted.
3. The sale of Foodstuffs outside schools is not permitted.
4. The sale of frozen or chilled Foods from cool boxes is not permitted.

Article (5)

Food business shall not be carried out at insanitary Premises or place, the use of which, due to situation, construction or condition thereof exposes Food to the risk of contamination. Any person who sells, prepare, packages or stores for sale of any Food under insanitary condition shall be quality of an offence.

Article (6)

Cleanliness and Disinfections. Cleanliness and disinfections shall meet the requirements of this Order, for further guidance on cleaning and disinfections procedures please see schedule (1) of this Order.

Article (7)

Cleaning and repair of Food Premises. All parts of the structure of every Food room shall be kept clean and shall be kept in such good Order, repair and condition as to:

1. Enable them to be effectively cleaned.
2. Prevent any matter being absorbed.

Article (8)

Cleanliness of Equipment:

1. Articles, equipment or containers used in the course of a Food business shall be kept clean. All such articles or equipment shall be so constructed, be of such materials, and kept in such good Order, repair and condition as to:
 - Enable them to be thoroughly cleaned.
 - Prevent any matter being absorbed.
 - Prevent any risk of contamination of the Food or hazard to health.
2. All containers intended for Food shall be protected and kept free from contamination.

Article (9)

Accumulation of Refuse

No refuse of filth whether solid or liquid shall be deposited or allowed to accumulate in a Food room or Food Premises except so far as may be unavoidable for the proper carrying out of the trade or business. Immediately after disposal of the waste, receptacles used for storage and any equipment, which has come into contact with the waste, shall be cleaned and disinfected. The waste storage area shall also be cleaned and disinfected.



Article (10)

Pest Control

1. The construction, maintenance, and housekeeping of Food establishments shall be such as to prevent an infestation of public health pests.
2. There shall be an effective and continuous program for the control of the pests and establishments shall be examined to ensure there is no evidence of infestation.
3. Pest Control Contract:
 - A control contractor must draw a written contract up fixing a minimum frequency of visits.
 - Only those licensed companies approved by the Pest Control Section of Dubai Municipality Health Department are permitted to operate in Dubai. Food Premises entering into agreement with unregistered Pest Control companies may be fined.
 - The minimum frequency of visits of Pest Control contractor for the following types of Premises are:

Hotels	1 visit every 2 weeks
Restaurants	1 visit every 1 month
Café/Tea Stalls	1 visit every 1 month
Supermarkets/butchers	1 visit every 1 month
Staff Canteen	1 visit every 1 month
Club-house serving Food & drinks	1 visit every 1 month
Food warehouse	1 visit every 1 month

A record book must be kept on the Premises and held ready for the inspection by Municipality staff. The format for maintaining records is contained in schedule (2) of this directive.

4. Should pests gain entrance to the establishment, eradication measures shall be instituted. Control measures involving treatment with chemical, physical or biological agents shall be only undertaken by or under the direct supervision of personnel who have a thorough understanding or the potential hazard to health resulting from the use of these agents, including those hazards that may arise from residues retained in the product. Such measures shall only be carried out in accordance with the recommendation of Dubai Municipality.
5. Any pesticide used in a Food establishment must comply with all existing Federal and Municipality regulations.
6. Pesticides shall only be used if other precautionary measures cannot be used effectively. Before pesticides are applied, care shall be taken to safeguard all Food. Equipment and utensil shall be thoroughly cleaned to remove residues prior to being used again.
7. Notification of Rodent Infestation: The management or any person in charge of a Food establishment shall be responsible for notifying Dubai Municipality Food Control Section immediately if there is any evidence of rodent infestation within the establishment.

Article (11): Exclusion of Animals

Animals shall not be allowed entry into or allowed to remain in Food establishment.

Article (12): Hygiene Control Program

A permanent cleaning and disinfections schedule shall be drawn for cleaned and that critical areas, equipments and materials are designated for special attention. A single individual who shall be a permanent member of the staff of the establishment and whose duties should be independent of production shall be appointed to be responsible for the cleanliness of the establishment. He shall have a thorough understanding of the significance of contamination and the hazards involved. All cleaning personnel shall be well trained in cleaning techniques.



Article (13): Requirements to Provide Information

An authorized inspector shall on request be furnished any information, records, files or documents he deems necessary in the course of carrying out his duties. Such information shall be considered confidential, unless an offence was committed.

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Chapter 4

Requirements Relating to Food Handlers

Article (14): Personal Cleanliness and Behavior

1. Any person who engages in the handling of Food shall, while so engaged, maintain a high degree of personal cleanliness and shall:
 - Keep all parts of his person and clothing and over clothing as clean as reasonably practicable.
 - Refrain from spitting, smoking and chewing.
 - Keep hair clean, neat and tidy.
 - Refrain from eating during working hours.
2. During periods where Food is to be manipulated by hand, any Jewelry that cannot be adequately disinfected should be removed from the hands. Personnel shall not wear any insecure Jewelry while engaged in Food handling.

Article (15): Persons handling open Food shall wear clean clothing during working hours in accordance with the following:

1. A person who engages in the handling of open Food other than raw fruits and vegetables shall, while so engaged, wear a clean washable light colored uniform or protective clothing to protect Food from risk of contamination. A person who engages in the handling of any Food shall wear other protective clothing including head covering and footwear.
2. Gloves if used in the handling of Food products shall be maintained in a sound, clean and sanitary condition. The wearing of gloves does not exempt the operator from having thoroughly washed hands.
3. Outdoors clothing and personal effects are not being brought into rooms where open Food is handled, until stored in suitable lockers.
4. The provisions of schedule (3) of this directive apply to butcher shops.

Article (16): Health Cards

- All Food Handlers and persons who are employed in establishments, or in a Food business and who have regular access to such Premises or who come into contact with Food in the course of a Food business shall have a valid health card issued by Dubai Municipality prior commencement of employment in such capacity. All such health cards shall be kept available in the establishment at which the handler is employed for inspection at any time.
- Any handler who may present a risk may be excluded from work and directed to report the medical clinic of Dubai Municipality for examination if deemed necessary. Any person in contravention of this section shall be guilty of offense.

Article (17): Hygiene Training

Managers of establishment shall arrange for training of all Food Handlers in the hygienic handling of Food and in personal hygiene so that they understand the precaution necessary to prevent contamination of Food. Instructions shall include relevant parts of this Order.

Article (18): communicable Diseases

The management shall take care to ensure that no person, while known or suspected to be suffering from, or to be a carrier of a disease likely to be transmitted through Food, or while afflicted with infected wounds, skin infection, sores or with diarrhea, is permitted to work in any Food handling area



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in any capacity in indirectly contaminating Food with pathogenic micro-organisms. Any person is affected shall be immediately report to the management that he/she is ill.

Article (19): Injuries

Any person who has a cut or wound shall not continue handle Food or contact surfaces used for Food until the injury is completely protected by a waterproof covering which is firmly secured and which is conspicuous in color. Adequate first aid facilities shall be provided for this purpose.

Article (20): Washing of Hands

Every person, while on duty in Food handling areas shall wash his hands frequently and thoroughly with a suitable hand cleaning preparation under running potable water at a suitable temperature. Hands shall always be washed before commencing work, immediately after using the toilet, after handling contaminated materials and whenever else necessary. After handling any material, which might be capable of transmitting disease, hands shall be washed and disinfected immediately. Notice requiring hand wash shall be displayed. There shall be adequate supervision to ensure compliance with these requirements.

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Chapter 5

Requirements Relating to Design, Facilities and Operation

Article (21): Building Facilities and General Requirements

1. Building and facilities shall be of sound construction and be maintained in good repair.
2. Adequate working space shall be provided to allow for the satisfactory performance of all operations.
3. The design shall be such as to permit easy and adequate cleaning and facilitate proper supervision of Food hygiene.
4. The building facilities shall be designed to provide separation by partition, location, or other effective means, between these operations, which may cause cross-contamination.
5. The building and facilities shall be designed to facilitate hygiene operations by means of regulated flow in the process from the arrival of the raw material at the Premises to the finished product, and should provide for appropriate temperature conditions for the process and the product.
6. The building and facilities shall be designed to prevent entrance and harboring of pests and the entry of environmental contaminations such as smoke, dust etc.
7. In Food handling areas:
 - **Floors:** shall be waterproof, non-absorbent, washable and non-toxic materials, without crevices, and shall be slope sufficiently for liquids to drain to trapped outlets.
 - **Walls:** shall be of waterproof, non-absorbent, washable and non-toxic materials and shall be light colored. Up to a height approximate for the operation they shall be smooth and without crevices and shall be easy to clean and disinfect. Angles between walls and ceiling etc., shall be sealed and covered to facilitate cleaning.
 - **Ceiling:** shall be so designed constructed and finished as condensation, mould development and flaking and shall be easy to clean. Windows and other opening shall be so constructed as to avoid accumulation of dirt and those which open shall be fitted with screens. Screen shall be easily movable for cleaning and kept in a good repair. Internal windows sills if present shall be sloped to prevent use as shelves. Doors shall have smooth, non-absorbent surfaces and self-closing and close fitting.
 - Stairs, lifts, cages and auxiliary structure shall be so situated and constructed as not cause contamination to Food. Chutes shall be constructed with inspection and cleaning hatches.
8. In Food handling areas all overhead structures and fittings shall be installed in such a manner as to avoid contamination directly or indirectly of Food and raw materials and shall not hamper cleaning operation. They shall be insulated where appropriate and be so designed and finished as to prevent accumulation of dirt, mould development and flaking. They shall be easy to clean
9. The use of material, which cannot be adequately cleaned and disinfected, shall be avoided unless its use would clearly not be a source of contamination.

Article (22): Drainage System

1. No fresh air intake or any ventilation pipe included in the soil drainage system of Food Premises shall be situated in a Food room.
2. Every inlet into any such system situated at any such room shall be trapped.
3. A manhole or grease trap shall not be located in a Food room.

Article (23): Cisterns for Supplying Water and Storage Tanks

- No cistern for the supply of water shall supply a sanitary convenience otherwise than through an efficient flushing cistern or some other equally efficient flushing apparatus.
- Water storage tanks shall be sealed and maintained in a sound, and hygienic condition.



Article (24): Sanitary Convenience

Every sanitary convenience situated in or regularly used in connection with any Food Premises.

- Shall be kept clean and in efficient Order.
- Any room or other place, which contains a sanitary convenience, shall be suitably and sufficiently lighted and ventilated and shall be kept clean.
- Any room or other place, which contains a sanitary convenience, shall not communicate directly or indirectly with a Food room or a room used for cleaning of equipment for use in any Food business involving open Food.
- There shall be affixed and maintained in a prominent and suitable position near every sanitary convenience a clearly legible notice in Arabic and English instructing users to wash their hands immediately after using the convenience.

Article (25): Water Supply to be provided

A suitable and sufficient supply of clean, potable and wholesome water, which shall meet the requirement of the WHO International Standards for drinking water, shall be provided to all Food Premises.

Article (26): Wash-hand basin to be provided

1. In all Food Premises suitable and sufficient wash-hand basins for the use of all persons engaged in the handling of Food on or about those Premises shall be provided and maintained in positions conveniently accessible to such persons.
2. There shall be provided and maintained for all wash-hand basins as adequate supply of either hot and cold water or hot water at a suitably controlled temperature.
3. At every wash-hand basin there shall be provided and maintained adequate supplies of soap or other suitable detergent, and clean towels or other suitable drying facilities, which shall be used only for securing personal cleanliness.

Article (27): Accommodation for Clothing & Personal Effects

Clothing and personal effects shall not be deposited in a Food room. Except where adequate provision is made elsewhere than in a Food room, suitable and sufficient cupboard or locker accommodation shall be provided and maintained in all Food Premises where open Food is handled for the storage of clothing and personal effects.

Article (28): Storage of Hazardous Substances

1. Pesticides or other substance, which may represent a hazard to health are to be suitably labeled with a warning about their toxicity and use. They are to be stored in locked rooms or cabinets used only for that purpose and dispensed and handled only by authorized and properly trained personal or by persons under the strict supervision of trained personnel. Extreme care is to be taken to avoid contaminating Food.
2. Except where necessary for hygienic or processing purposes, no substance, which could contaminate Food is to be used or stored in Food handling areas.

Article (29): Facilities for Washing Food and Equipment

1. There shall be provided and maintained at every location where either raw meat or cooked meat is sold a suitable sink.
2. There shall be provided and maintained in all Food Premises where open Food is handled suitable equipment used in the Food business.



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3. There shall be provided and maintained for every such sink or other facility an adequate supply of either hot and cold water of hot water at a suitably controlled temperature, except that supply of cold water shall be sufficient where a sink is used only for washing of fish, fruits or vegetables.
4. All such sinks and other facilities shall be properly constructed, kept clean and in efficient working Order.
5. There shall be provided and maintained for use at all such sinks and other facilities adequate supplies of soap or other suitable detergent and clean cloths or others adequate and suitable cleaning and drying facilities.
6. Such sinks shall be maintained periodically and shall be kept always suitable for use.

Article (30): Lighting of Food Premises

Suitable and sufficient means of artificial lighting shall be provided in all Food Premises and all Premises shall be suitably and sufficiently lighted. The intensity should not be less than 540 lux (of foot candles) in workroom and 110 lux (10 foot candles) in other areas.

Article (31): Ventilation of Food Rooms

Suitable and sufficient means of ventilation shall be provided and maintained in every Food room to prevent excessive heat, steam condensation and dust and to remove contaminated air. Where extract ventilation is provided it shall have a removable filter. The direction of any airflow shall never be from a dirty area to clean area. Ventilation openings shall be provided with a fly screen of non-corrodible material. Screens shall be easily movable for cleaning.

Article (32): Sleeping Accommodation

A sleeping place shall not be used as Food Premises and no sleeping place shall communicate directly with a Food room.

Article (33): Refuse Storage

They layout of Food Premises shall be such as to provided adequate space suitable sited, for the purpose of the removal of waste from Food and the separation of unfit Food.

Article (34):

A Food business involving the handling of Food shall not be carried out at domestic Premises.

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Chapter 6

Requirement for Hygienic Processing and Manufacturing

Article (35): Raw-material Requirements

1. No Raw-material or ingredient shall be accepted by the establishment if known to contain parasites, micro-organisms or toxic, decomposed or extraneous substances which will not be reduced to acceptable levels by normal plant procedures of sorting and or preparation or processing.
2. Raw materials or ingredients shall be inspected and sorted prior to being moved into the processing line where necessary laboratory tests should be made. Only clean sound Raw materials or ingredients shall be used in further processing.
3. Raw materials and ingredients stored on the Premises of the establishment shall be maintained under conditions that will prevent spoilage, protect against contamination and minimize damage. Stocks of Raw materials and ingredients shall be properly rotated.

Article (36): Prevention of Cross-Contamination

1. Effective measures shall be taken to prevent contamination of Food materials by direct or indirect contact with material at earlier stage of the process.
2. Persons handling Raw materials or semi-processed products capable of contaminating the end products shall not come into contact with any end product unless and until they discard all protective clothing worn by them during the handling of Raw materials or semi-processed products which have come into direct contact with or have been soiled by Raw materials or semi-processed products and they have changed into clean protective clothing.
3. If there is a likelihood of contamination, hands shall be washed thoroughly between handling products at different stages of processing.
4. All equipment, which has been in contact with Raw materials or contaminated materials shall be thoroughly cleaned and disinfected prior to being used for contact with end products.

Article (37): Processing

1. Processing shall be supervised by technically competent personnel.
2. All steps in the production process, including packaging, shall be performed without unnecessary delay under conditions which will prevent the possibility of contamination, deterioration, or the development of pathogenic and spoilage of micro-organisms.
3. Rough treatment of containers shall be avoided to prevent the possibility of contamination of the processed product.
4. Methods of preservation and necessary controls shall be such as to protect against contamination or development of a public health hazards and against deterioration within the limits of good commercial practice.

Article (38): Packaging

1. All packaging materials shall be stored in a clean and sanitary manner. The material shall be appropriate for the product to be packed and for the expected conditions of storage and shall not transmit to the product objectionable substances beyond the limits acceptable to the official agency having jurisdiction. The packaging materials shall be sound and shall provide appropriate protection from contamination.
2. Product containers shall not have been used for any purpose, which may lead to contamination of the product. Where practicable containers shall be inspected immediately before use to ensure that they are in satisfactory condition and where necessary cleaned and/or disinfected; when that



Article (38): Packaging

they are in satisfactory condition and where necessary cleaned and/or disinfected; when washed they shall be drained before filling. Only packaging material required for immediate use shall be kept in the packing or filling area.

3. Packing shall be done under conditions that preclude the introduction of contamination into the product.

Article (39): Lot Identification

Each container shall be permanently marked in code or in clear to identify the producing factory and the Lot. A Lot is a quantity of Food produced under identical conditions, all packages of which should bear a lot number that identifies the production during a particular time interval, usually from a particular "line" or other critical processing unit.

Article (40): Processing and Production Records

Permanent legible and dated records of pertinent processing and production details shall be kept concerning each Lot. These records shall be retained for a period that exceeds the shelf life of the product, but unless a specific need exists they need not be kept for more than two years. Records shall also be kept of the initial distribution by Lot.

Article (41): Storage and Transport of the End Product

The end product shall be stored transported under such conditions as will preclude the contamination with and/or proliferation of micro-organisms and protect against deterioration of the product or damage to the container. During storage periodic inspection of the end product shall take place to ensure that only Food, which is fit for human consumption is dispatched that end product specifications are complied with when they exist. The products shall be dispatched in the sequence of the numbers.

Article (42): Sampling and Laboratory Control Procedures

1. Each establishment shall have access to laboratory control of the product processed. Such control shall reject all food that is unfit for human consumption or that does not meet the end product specification.
2. Random samples of the production shall be taken to assess the safety and quality of the product.
3. Laboratory procedures used shall follow recognized or standard methods in order that the results may be readily interpreted.
4. Laboratories checking for pathogenic micro-organisms shall be well separated from food processing areas.
5. Records of results shall be kept and retained for a period that exceeds the shelf life of the product.

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Chapter 7

Requirements Relating to the Control of Food Storage Temperature and Cross-contamination

Article (43): Food to be protected from Risk of Contamination

1. A person who engages in the handling of Food, shall while so engaged take all such steps as may be necessary to protect the Food from risk of contamination, (without prejudice to the generality of the foregoing).
2. Shall not so place Food as to involve any risk of contamination.
3. Shall before offering any Food for sale, ensure that any Food which is unfit for human consumption is kept apart from any other Food.
4. Shall not place any Food for lower than 0.5m from the ground unless it is adequately protected from risk of contamination.
5. Shall ensure that open while exposed for sale or during sale or delivery is kept covered or is otherwise effectively screened from possible source of contamination.

Article (44): Handling of Raw and Cooked Meats

1. Raw meat products and cooked meat products shall be kept separate at all times and without prejudice to the generality of the foregoing shall:
 - When displayed for sale be kept separate by a physical barrier or by separate counters.
 - Not to be stored in the same refrigerator.
2. Separate equipment and utensils shall be provided for raw meat and cooked meat products.
3. A Food handler shall not handle both raw and cooked meat products unless all proper precautions are taken to avoid cross-contamination including washing of hands, change of clothing etc.

Article (45): Temperature at which Certain Food in Catering operations are to be kept:

1. The provision of this regulation shall apply to all Food consisting of meat, fish, gravy, milk or rice or prepared from or containing any of these substance but shall not apply to:
 - Bread, biscuits, cake or pastry by reason only of the use of egg or milk as ingredient added prior to baking.
 - Chocolate or sugar confectionery.
 - Ice-cream to which the provisions of any regulations with respect to heat treatment of ice-cream are in force under part 8 of this Order.
 - Foods canned, bottled or otherwise preserved in an effectively closed container of metal, glass or other impermeable materials, so long as the container remains effectively.
 - Butter, margarine, lard, shortening, ghee, cooking fats or oils.
 - Cheese, dry pasta, dry pudding mixes or dry mixtures for the preparation of beverages or dried Foods.

In this paragraph "egg" includes, whole egg, yolk or albumen if dried, frozen or otherwise preserved and "milk" includes separated or skimmed milk, dried milk, condensed milk and cream.

2. Subject to the provisions of this regulation, when Food to which this regulation applies is brought into any Food Premises, on or from which is carried on a catering business, it shall, if it not already at a temperature of 65° C or above on the hand or below 5° C on the other hand, be brought to one or other of those temperatures without any avoidable delay after arrival.

Subject to the provision of this regulation, Food which has been cooked or partly cooked at any such Food Premises and Food such as is mentioned in the last preceding paragraph shall either be kept at a temperature or not less than 65° C until it is required for serving for immediate consumption, or if the temperature is brought or allowed to fall below 65° C be cooled to a temperature below 5° C and thereafter kept below 5° C until it is required for serving or is further cooked or is reheated for service.



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Food shall be cooled rapidly and the cooling period shall not exceed one and one half hours.

Where Food is re-heated it must reach a temperature of 75° C in all parts.

3. This regulation shall not apply in relation to any Food the temperature of which is below 65° C or at 5° C above so long as:
- That temperature is reached only during the carrying out of some step in preparation or in movement from one part of the Food Premises to another, and
 - On completion of that process it is restored as quickly as is reasonably practicable to a temperature of not less than 65° C or below 5° C as the case may be.

Article (46): Special Provision for Pork Meats and Pork Products

1. Pork meat and all products containing pork meat or other pork ingredient shall be stored and displayed separately from other meats.
2. A clearly legible notice in Arabic and English shall be displayed in a conspicuous position where pork products are exposed for sale or where stored.
3. Separate equipment and utensils including cutting tables, knives scales etc., shall be provided for pork meat which shall not be used for any other meats.

Article (47): Provision of Thermometers for Refrigerated Storage

All refrigerated Food storage facilities shall be equipped with a suitable thermometer for checking temperature. In retail Food Premises the thermometer for refrigerated storage shall be conspicuously displayed.

Article (48): Storage of Deep Frozen Foodstuff

All such Foodstuff shall be stored, transported and displayed at a temperature not exceeding minus 18° C at all times prior to sale.

Article (49): Storage of Chilled Foods

1. All Foods the nature of which require that they be kept under chilled temperature storage for the maintenance of shelf life, quality or safety shall be kept at suitable temperature at all times prior to sale or use.
2. A packaged Food that is labeled with conditions of storage shall be kept, stored or displayed for sale in compliance with those conditions at all times prior to sale or use.
3. Without prejudice to the generality of the foregoing all Foods consisting of meat, fish or milk or prepared from or containing any of these substances shall be stored and displayed at a temperature not great than 5° C at all times prior to sale or use except for the following exemptions:
 - Bread, biscuits, cake or pastry by reason only of the use of egg or milk as ingredient added prior to baking.
 - Chocolate or sugar confectionery.
 - Ice-cream to which the provisions of any regulations with respect to heat treatment of ice-cream are in force under part 8 of this Order.
 - Foods canned, bottled or otherwise preserved in an effectively closed container of metal, glass or other impermeable materials, so long as the container remains effectively.
 - Butter, margarine, lard, shortening, ghee, cooking fats or oils.
 - Cheese, dry pasta, dry pudding mixes or dry mixtures for the preparation of beverages or dried Foods.

Article (50): Requirements Relating to Date-expired Foodstuffs

1. Any Food that been labeled with information on the last day for consumption may not be offered for sale or sold or used in the course of business after the indicated date, nor may it then be for or



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used in the course of business after the indicated date, nor may it then be relabeled with a later date or repackaged.

2. Any Food that becomes date-expired in the course of a Food business which if not immediately destroyed shall be:
 - Kept separated from any other Food.
 - Have a sign declaring it to be date-expired and not for sale.
 - Be destroyed under Municipality supervision.

Article (51): Transport of Foodstuffs

1. It shall be an offense to transport any Foodstuff intended for sale for human consumption in a manner, which may damage, contaminate, and cause deterioration or otherwise adversely affect the Foodstuff concerned.
2. It shall be an offense to transport chilled or frozen Foods other than at the correct storage temperature for such Foods.

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Chapter 8

Requirements Relating to the Manufacture and Sale of Ice-cream

Article (52): General Rules

The regulations in this part of the Order require that ingredients used in the Manufacture of Ice-cream are to be pasteurized by one or other of three specified methods, and thereafter kept at a low temperature until the freezing process is begun. The regulations make it an offense to sell or offer for sale of Ice-cream which has not been so treated or which has been allowed to reach a temperature exceeding minus 4° C without again being treated. They exempt from the requirement as to pasteurization or sterilization certain types of water ices and ice lollies, which are sufficient acid to make such treatment unnecessary.

Article (53): Definitions

In this Order, unless the context otherwise requires "Ice-cream" includes any similar commodity:

1. Ingredient:

Includes sugar and any whole egg, yolk or albumen (whether dried, frozen or preserved or not) but does not include colouring or flavouring materials or fruit, nuts, chocolate and other similar substances.

2. Complete cold Mix:

Means a product which is capable of manufacture into a mixture with the addition of water only, is sent to the manufacture in airtight containers, and has been made by evaporating a liquid mixture which is already been submitted to heat treatment not less effective than that prescribed in these regulations and to which after such treatment, no substance other than sugar has been added.

3. Mixture:

Means a product which is capable of manufacture into Ice-cream by freezing only; and ("sugar" means any soluble "carbohydrate" means a substance which contains carbon, hydrogen and oxygen only in which the hydrogen and oxygen occur in the same proportion as in water).

Article (54): Requirements Relating to the Manufacture of Ice-cream

The requirements set out in the following shall be observed in the manufacture of Ice cream intended for sale for human consumption.

The conditions set out in para 3 of the previous article shall not apply to any mixture (whether containing milk solid or not) used, either alone or other mixtures, in the manufacture of water or other similar frozen confection in the mixture has a pH value of 4.5 or less.

Article (54): Reconstitution of Cold Milk

Where a complete cold mix is used which is reconstituted with wholesome drinking water and to which nothing is added to other than (sugar) colouring or flavouring materials, fruit, nuts, chocolate or other similar substance, the reconstituted mixture shall be converted into Ice-cream within one hour of reconstitution.

Article (55): Temperature Requirements for Pasteurization & Sterilization

In any case other than that referred to in the past preceding Article, after the ingredients have been mixed together the following provisions shall apply:



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1. The mixture shall not be kept for more than one hour at any temperature, which exceeds 4° C before being pasteurized or sterilized in accordance with this regulation 51 and 52.
2. The mixture shall be subjected to one or other of the methods of pasteurization set out hereunder.

- Pasteurization

Method 1:

The mixture shall be raised to and kept at a temperature of not less than 66° C for at least 30minutes.

Method 2:

The mixture shall be raised to and kept at a temperature of not less than 71° C for at least 10minutes.

Method 3:

The mixture shall be raised to and kept at a temperature not less than 80° C for at least 15seconds.

Sterilization:

The mixture shall be raised to and kept at a temperature of not less than 150° C for at least 2seconds.

3. The apparatus used for subjecting the mixture to pasteurization by Method 3 or to sterilization shall be thermostatically controlled and shall be fitted with positive displacement pump or such other device as may be approved by Dubai Municipality for ensuring a constant rate of flow of the mixture during its retention at the prescribed temperature and also with the device which, if any mixture has not been raised to the prescribed temperature, will automatically divert the flow of any such mixture or, as an alternative in the case of sterilization, stop the apparatus.
4. After the mixture has been pasteurized or sterilized as aforesaid it shall immediately cooled to a temperature of not more than 4° C with one and a half an hour and shall be kept at such a temperature until the freezing process is begun, provided that:
 - This requirement shall not apply to mixture, which has been sterilized in accordance with requirements of Article (56.2) of this regulation if immediately after the mixture has been so sterilized it is placed in sterile airtight containers under sterile conditions and the container remains unopened.
 - The temperature of a mixture may be allowed to rise above 4° C when added to a mixture (having a pH value of 4.5 or less) for the preparation of water ice or other similar frozen confection if the combined mixture is frozen within one hour of combination.
5. Upon the container being opened it shall be reduced forthwith to a temperature of not more than 4° C and shall be kept at such a temperature until the freezing process is begun.
6. Indicating and recording thermometer shall be used for ensuring that the foregoing provisions relating to the temperature to or at which the mixture is raised, kept or reduced have been complied with.
7. The records of any thermometer used to record temperature to or at which the mixture is raised, kept or reduced shall be preserved.

8. Requirements Relating to Sale:

Ice-cream shall not be sold or offered for sale unless:

- It is manufactured in accordance with the conditions of this Order.
- It has been kept at a temperature not exceeding minus 4° C since it was frozen.
- If its temperature has risen above minus 4° C at any time since it was frozen it has again been subjected to treatment in accordance with the provisions contained in the proceeding regulations of this part of the Order.

Article (56): Location of Ice-cream Dispensing Machines

Dispensing machines shall be located within the Premises at all times and are not permitted outside Premises unless special written permission has been given.

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Chapter 9

Guidelines for Cleaning and Disinfections

Article (57): General Principles

1. Good hygiene demands effective and regular cleaning of establishments, equipments and vehicles to remove Food residues and dirt which may contain Food poisoning and spoilage micro-organisms and act as a source of Food contamination. This cleaning process may where necessary be followed by, or associated with, disinfections to reduce the number of any micro-organisms remaining after cleaning to a level which will not cause harmful contamination of Food. Sometimes the cleaning and disinfections stages are combined by the use of a detergent-disinfectant stages mixture, although it is generally considered that this is less efficient than a two-stage cleaning and disinfections process.
2. The methods of cleaning and disinfections are subject to approval by Dubai Municipality.
3. Cleaning and Disinfections procedures shall be properly established by a hygiene specialist after consultation with production management, plant engineers and detergent and disinfections manufactures or suppliers instruction. The cleaning and disinfections procedures shall be designed to meet the particular needs of the process and product concerned, and shall be set down in written schedules which should be made available for the guidance of employees and management. Procedures shall be established not for cleaning and disinfecting the establishment, equipment and vehicles but also for cleaning and disinfections of the equipment, which is it self used for cleaning, e.g., mops, swabs, buckets, etc. There must be adequate supervision by management to ensure that the procedures set down are carried out in an effective manner at the specified intervals of times.
4. A single individual, who shall preferable be a permanent member of the staff of the establishment and whose duties preferably should be independent of production, shall be appointed to be responsible for cleaning and disinfections procedures and for supervision.
5. Industrial detergents and disinfections require careful handling. Alkaline and acidic products must not be mixed. Hypochlorite solutions must not be mixed with acidic products, as chlorine gas will be released. Operators handling strongly, alkaline or acid products must wear protective clothing and goggles and must be thoroughly instructed in handling techniques. Containers in which such substance are kept shall be clearly marked and stored separately from Food and packaging materials. Manufacturers instructions should be carefully observed.

Article (58): Cleaning

1. Cleaning Procedures:

Cleaning procedures will require:

- The removal of gross debris from surfaces by brushing, vacuuming and scraping of deposits or other methods where necessary followed by the application of potable water. The temperature of the water used will depend upon the type of soil to be removed.
- The application of detergent solution to loose soil and bacterial film and hold them in them in solution or suspension.
- Rinsing with potable water to remove loosened solid and residues of detergent.
- Care shall be taken that the use of abrasive material does not alter the character of the Food contact surface and that fragments from brushes, scrapers and other cleaning materials do not contaminate the Food.

When these requirements have been met they may be followed by a disinfections process.

2. Cleaning Methods:

- Cleaning is carried out by the separate or combined use of physical methods, e.g., scrubbing or turbulent flow, and chemical methods, e.g., the use of detergent, alkalis or acids.



Heat is an important adjunct to the use physical and chemical methods. Care must be employed in the selection of the temperature depending on the detergents and the nature of the soil and working surfaces. Some synthetic organic materials can absorb constituents of Food, such as milk fat and the amount absorbed rises with the temperature.

- One or more of the following methods is used according to the circumstances:

1. Manual:

Involving removal of soil by scrubbing in the presence of a detergent solution. For removal parts of machinery and for small items of equipment, soaking in a detergent solution in a separate receptacle may be necessary to loosen the soil prior to the scrubbing process.

2. In place cleaning:

The cleaning of equipment including pipe runs, with water and detergent solution, without dismantling the equipment or pipe runs. The equipment must be properly designed for this cleaning method. A minimum fluid velocity of 1.5 meters per second (5 feet per second) with turbulent flow is required for effective cleaning of pipe runs. As far as possible parts of equipment which cannot be satisfactorily cleaned by this method should be identified and eliminated. If this cannot be done satisfactorily, the parts should be dismantled for cleaning to prevent build up of contamination.

3. Low pressure high volume spray:

The application of a water or detergent solution in large volumes at a high pressure, i.e., up to approximately 6.8 bar (100psi).

4. High pressure low volume spray:

The application of water or detergent solution in low volume at a high pressure, i.e., up to 68 bar (100psi).

5. Foam cleaning:

The application of detergent in the form of a foam which is allowed to remain for 15 to 20 minutes and is then rinsed off with a water spray.

6. Washing machines:

Some containers and equipment used in Food processing can be washed by machines. These carry out the cleaning procedures set out above with the addition of disinfections by hot water rinse at the completion of the cleaning cycle. Good results can be obtained with such machines provided that the effective and efficiency of the machine is maintained by adequate and regular servicing.

7. Detergents:

Detergents must have a good wetting capacity and the ability to remove soil from surfaces and to hold the soil in suspension. They must also have good rinsing properties so that residues of soil and detergent can be easily removed from equipment. There are many types of detergent and advice should be sought to ensure that the detergent used in any particular circumstance is suitable to remove the type of soil resulting from a particular Food process and is used at the correct concentration and temperature. The detergent used should be non-corrosive and compatible with other materials including disinfectants used in the sanitation program. Whilst cold solutions of detergent may be effective in some circumstances, removal of residues of fat requires the use of heat. The deposition of mineral salts on equipment may form a hard scale ("stone") especially in the presence of fats or proteins, the use of an acid or alkaline detergent sequentially may be necessary to remove such deposits. The "stone" can be a major source of a bacterial contamination. It can be easily detected by its fluorescence under ultraviolet light, which will detect deposits usually missed by ordinary visual inspection.

8. Drying after cleaning:

- If equipment is left wet after cleaning, micro-organisms may grow in the water film. It is important to ensure that equipment is left dry as soon as possible after cleaning and where possible to allow equipment to air-dry naturally. Single use tissue or absorbent materials may be used for drying but they could be used once and discarded.
- Adequate drainage points should be provided in equipments that cannot be dismantled and drying racks provided for small places of equipment that cannot be dismantled and drying



racks provided for small pieces of equipment that are dismantled for the purpose of drying. Any equipment that unavoidably remains wet for a period during which significant microbial growth might occur should be disinfected immediately before use.

Article (59): Disinfections

1. General Rule:

While disinfections results in the reduction of numbers of living micro-organisms, it does not usually kill bacterial spores. Effective disinfections does not necessary kill all micro-organisms present but reduces their number to a level at which they can reasonably assumed to present no risk to health. No disinfections procedure can exert its full effect unless its use is preceded by thorough cleaning. Disinfections should be chosen according to the micro-organisms to be killed, the type of Food being processed and the material making up the Food contact surfaces during their preparations. Selection is also affected by the character of the water available and method of cleaning used. The continued use of certain chemical disinfectants may lead to the selection of resistant micro-organisms. Chemical disinfections should be used where use of heat would not be practicable. Cleaning methods mentioned in the provisions of this Order could also be used.

2. Disinfections by heat:

The application of moist heat to raise the surface temperature to at least 70° C (160° F) is one of the commonest and most useful forms of disinfections. High temperatures, however, will denature protein residues and bake them on the surface of Food equipment. It is therefore essential that all material such as residual Food is removed by thorough cleaning before the application of heat for disinfections.

- Hot Water Disinfections:

This is the method of choice and is commonly used thorough out the Food industry. Removable parts of machinery and smaller items of equipment can be submerged in a sink or tank containing water at disinfections temperature for a suitable time, e.g., at 80° C (176° C) for two minutes. The disinfectant rinse in mechanical washing machines should reach this disinfections temperature and the period of immersion should be sufficient to allow the equipment surfaces to reach this temperature. Water at disinfections temperature will scald bare hands so basket racks or some other type of receptacle will have to be used where the process is manual.

- Steam Disinfections:

Where steam is used the surface to be disinfected must be raised to a disinfecting temperature for a suitable time. It may not be practicable to have steam available for disinfections thorough out the Premises. Lances producing steam jets are useful to disinfect surface or machinery and other surfaces which difficult to reach or which must be disinfected in situ on the factory floor. The heating of surfaces during the application of high temperature steam promotes their subsequent drying. The use of steam can present problems by creating condensation on other equipment and other parts of the structure. High pressure steam can strip paint from painted surfaces and lubricants from the working parts of machinery. Moreover, some types of materials such as plastics are unsuitable for treatment with live steam. Steam jets should only be used by trained personnel as they can be dangerous in unskilled hands.

3. Chemical Disinfections:

The following factors affect the performance of chemical disinfectants:

- Inactivation by Dirty Condition:

The effectiveness of all chemical disinfectants is reduced by the presence of dirt and other soiling matter. Disinfectants will not act at all where there is gross soiling. Disinfections with chemicals must, therefore always follow or be combined with a cleaning process.

- Temperature of Solution:

In general, the higher the temperature the more effective will be the disinfections. A warm or hot solution is therefore preferable to a cold solution of disinfectant.



There are, however, limitations to the temperature that they may be used and the manufacture's guidance should be followed. Iodophors release iodine at a temperature above 43° C (110° F), which can result in staining of materials. The corrosive action of chlorine is increased when not hypochlorite solutions are used.

- **Time:**

All chemical disinfectants need a minimum contact time to be effective. This minimum contact time will vary according to the activity of the disinfectant.

- **Concentration:**

The concentration of the chemical solution, which is required will vary according to the conditions of use and must be suitable for the particular purpose and environment in which it is to be used. The solutions should therefore be made up strictly according to the manufacture's instructions.

- **Stability:**

All disinfectant solutions should be freshly made in clean utensils. Topping up existing solutions or prolonged keeping of ready-to-use dilute solutions may render the disinfectant solution ineffective or may allow it to become a reservoir of resistant organisms. Disinfectants may be inactivated if mixed with detergents or other disinfectants. The strength of disinfectants should be checked regularly, particularly when diluted for use. Easy-to-use inexpensive test kits are available for this purpose.

4. Chemicals Suitable for Disinfections in Food Premises:

Chemical disinfectants that are liable to taint the Food such as phenolics should not be used in Food Premises or vehicles. Care should be taken that chemical disinfectants do not cause harm to personnel and when used in places where animals are kept or transported, such as lairages and vehicles, do not cause distress to the animals. Among the disinfectants more commonly used in the Food industry are those listed below:

- **Chlorine and Chlorine Based Products Including Hypochlorine Compounds:**

Properly used, these substances are among the most suitable for Food plants and vehicles. They can be obtained as liquid hypochlorine solutions containing 10,000 to 120,000 milligrams of available chlorine per liter, or they can be combined with a detergent in a chlorinated crystal form. These disinfectants act rapidly against a wide range of micro-organisms and are relatively cheap. They are the most suitable for general purpose disinfections in Food Premises. These disinfectants should be used at concentrations of 100 to 250 milligrams of available chlorine per liter. This group of disinfectants is corrosive to metals and they also have a bleaching action. Surfaces disinfected with them should therefore be subjected to a final rinsing as soon as possible after an adequate contact time. Chlorine disinfectants with the exception of chlorine dioxide are readily inactivated by the presence of organic soil.

- **Iodophors:**

These substance are always blended with a detergent in an acid medium and they are, therefore, particularly suitable in those circumstances where an acid cleaner is required. They have a rapid action and wide range of antimicrobial activity. A solution of about 25-50 milligrams per liter of available iodine at pH < 4 is usually required for disinfections of clean surfaces. They are readily inactivated by organic matter. Iodophors give a visual indication of their effectiveness since they lose their colour when the residual iodine has dropped to ineffective levels. They are toxic when used in normal concentrations but may add to the total dietary iodine load. They have little taste or smell, but may combine with substances in the Food to cause taint. Iodophors may have a corrosive action on metals depending on the particular formulations of the Iodophors is being applied. For these reasons special care should be taken to rinse them away after use.

- **Quaternary Ammonium Compounds:**

All these compounds also have good detergent characteristics. They are colourless and are relatively non-corrosive to metal and non-toxic but may have a bitter taste. They are not as effective against gram-negative bacteria as are chlorine, chlorine-based disinfectants and Iodophors.



The solutions tend to adhere to surfaces and thorough rinsing is necessary. They should be used at a concentration of approximately 200-1200 milligrams per liter. The higher concentration are necessary when used with hard water. They are not compatible with soaps or anionic detergents.

- **Amphoteric Surfactants:**

This comparatively recent types of disinfectant consists of active agents with detergent as well as bactericidal properties. They are of low toxicity, relatively non-corrosive, tasteless and odourless and are efficient disinfectants when used according to the manufacturer's recommendations. They are inactivated by organic matter.

- **Strong Acids and Alkalies:**

In addition to their detergent properties strong acids and alkalies have considerable antimicrobial activity. Particular care should be taken that they do not contaminated Food.

After an adequate contact time all surfaces which have been disinfected should be subjected to a final rinse with water.

5. Checks in Effectiveness of Procedures:

- The effectiveness of cleaning and disinfections procedures should be verified by microbiological monitoring of the product and Food contact surfaces. Similar regular microbiological monitoring of the product at all stages of production will also give information on the effectiveness of cleaning and disinfections procedures.
- When sampling of microbiological monitoring of equipment and Food contact surfaces the use of a quenching (neutralizing) agent is required to eliminate any residual disinfectant.

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Chapter 10

Article (60): General Rules

1. Establishment shall be situated in areas free of obnoxious effects, odours, smoke, dust and other pollutants. The location shall not be exposed to environmental pollution.
2. Roads and areas leading to the establishment and located within its boundaries and directly adjacent to it shall be of solid paved surface and suitable for vehicles traffic. Hygiene drainage and cleaning facilities shall be provided.

Article (61): General Requirement to Design Facilities

The following principles shall be complied with:

- Building and facilities shall be of found construction.
- The design shall be such as to permit easy and adequate cleaning to facilitate proper supervision of Food hygiene.
- Take necessary arrangement, which make cross-contamination impossible and separate clean operation from dirty operations.
- Work progress/and production line shall be continuous and shall progress regularly starting from the Raw-material up to final products.
- It is necessary to provide suitable and adequate facilities for personal cleanliness, as well as providing equipment for the cleaning, disinfections and washing of Food, along with adequate supply of hot and cold water.
- Control of suitable temperature of the facility shall be possible.
- The provision of adequate freezing, refrigeration and cooking equipment.
- It shall be possible to clean the establishment thoroughly.
- Prohibit the entry of pests, rodent and birds.
- Provide hygiene and suitable drainage capable of removing the biggest quantity of waste liquid.
- Lighting and ventilation of establishment shall be adequate.
- Provide suitable facilities for employees.

Article (62):

The following floor area requirement shall be complied with:

1. Provide adequate work area, which permits adequate performance of all operation.
2. The building and facilities shall be designed to facilitate separation between operations, which may cause cross-contamination by using partitions, location control or other effective means.
3. The building and facilities shall be so designed to facilitate hygienic operation by means of regulating the flow of operations from the arrival of the Raw-material at the Premises to the finished product, and should provide for appropriate temperature conditions for the operations and products.

Article (63):

The following spaces shall be provided for the licensed purposes. These spaces are the minimum floor spaces.

1. Tea/Juice stall:

Food preparation area shall be 80-100 feet (7 square meter) as minimum area.



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2. Cafeteria:

Area of Food preparation area/kitchen shall be 120-150 square feet (12.2m) as minimum area.

3. Restaurants:

The kitchen area shall be 210-320 square feet (15.8 m) as a minimum area, or 40% of the total area whatever bigger.

4. Storage Room in a Restaurant:

A storage room designed to prevent the entry of rodents shall be provided. Its area shall be less than 5m (54 feet) or 10% of the kitchen area whatever bigger.

5. If mezzanine floor is used in small Premises the following shall be complied with:

- Stairs slope shall not exceed 45 degrees.
- Service area under the stairs shall be 70 square feet.
- Dining area shall be 150 square feet as a minimum.
- Minimum height of mezzanine ceiling shall be 8 feet.

Article (64):

Applicant shall submit an outline plan of the Premises, with a suitable scale showing the division of all areas. When necessary the plans shall clarify all equipment, arrangements, tables, cookers, sinks, hand washing basins, tables, chairs, etc. It also shall provide all necessary specifications, details of equipment, finishing, lighting, ventilation, etc., to ensure compliance with necessary design criteria as requested by the regulations of Building and Housing Department.

Article (65): Structural Design

The following rules shall apply to Food handling areas such as kitchens, etc...

1. Floors:

Shall be of waterproof, non-absorbent, washable, non-slippery and non-toxic materials without crevices, and shall be easy to clean and disinfectant.

Where appropriate, floors shall be slope sufficiently for liquids to drain to trapped outlets. The angle between the wall and floor shall be coved.

In relatively small establishments, floors of Local mosaic block or similar solid and soft surface can be used.

2. Walls:

Walls of Food rooms, kitchens, etc. shall be waterproof, non-absorbent, washable, non-toxic and light colour. Up to the height of at least 6 feet (2m), they shall be smooth and without crevices, easy to clean and disinfect. Blocks which is fixed properly is accepted, but aluminium structures are not accepted. Hollow partition shall be avoided to prevent pest's infestation therein. Angles between walls and floors, and between walls and ceiling shall be sealed and coved to facilitate cleaning. Ceiling shall be designed, constructed and finished as to prevent the accumulation of dirt and minimize condensation, mould development and flaking. Ceiling shall be soft, fire resisting, solid, of light colour, and easy to clean.

3. Electrical wires and cables and plumbing works shall be fixed in ducts inside walls/floors and power points shall be near the equipment.

4. Wood Finishing:

Wood shall not be usually used. However if this was unavoidable in doors frames, it shall be used properly to provide an impermeable surface.

Article (66):

The following requirements shall be complied with in the design and installation of washing facilities.



1. Equipment:

- Minimum requirements of cafes, cafeterias, restaurants and other categories of similar licenses.
 - o Double stainless steel sink supplied with hot and cold water.
- Minimum requirements for washing big utensils:
 - o Very deep stainless steel double sink or
 - o A tray and shower manufactured for this purpose and supplied with hot and cold water.
- Washing sinks made of concrete and ceramic block are not acceptable.

2. Wash Hand basin:

- Suitable facilities for hand washing and drying shall be provided whenever needed.
- A wash hand basin shall be provided and supplied with hot and cold water in all Premises in addition to wash sinks. They shall be in a position conveniently accessible to Food Handlers in all times.

In particular a suitable number of hand basins shall be provided at the entrance of Food rooms to ensure that all persons entering the rooms wash their hands.
- At least 2 wash hand basins shall be installed in Premises dealing in raw and extremely dangerous materials.
- A wash hand basin shall be installed in all kitchens or Food preparation rooms.
- Washing facilities in Food rooms shall be considered additional to facilities provided for sanitary convenience. A wash hand basin shall be inside each WC or directly adjacent to it.
- The use of one wash hand basin for both the public and workers in cafeterias and cafes may be adequate if placed in suitable position.
- Wash hand basins shall be provided with hot and cold water as well as soap and hygienic way to dry hands in all times. It is recommended to install liquid detergent devices, hot air drier, disposable paper towels or towel devices.

Article (67): Drainage and Disposal of Waste Liquids

1. Premises shall have an efficient system, maintained in good operational and repair conditions capable of draining the biggest quantities of waste liquid without the occurrence of overflow.
2. When installing a grease trap, its position shall be outside the kitchen area of any Food room.
3. Inspection chambers shall not exist in the kitchen or Food preparation room. All sewers and inspection covers serving the Premises shall be adequately closed.
4. Wastewater pipes shall not be discharged in an open gutter or septic tank. They shall be properly connected to the drainage system through a gutter.
5. The designs of drainage system and disposal of rainwater shall be in accordance with the regulations and Law of Drainage and Irrigation Department.
6. All drawing shall be submitted for the approval of Drainage and Irrigation Department before execution.

Article (68): Ventilation

1. Adequate ventilation shall be provided to prevent excessive heat, steam condensation and dust to remove contaminated air. The direction of airflow shall never be from a dirty area to clean air.
2. Suitable and adequate extract ventilation shall be provided in all kitchens. In some Premises like small cafeterias, it may be adequate to use a driving fan fixed on the wall.

A cover for extract ventilation is required to be fixed above kitchen appliance, roaster, shawarma, chicken roaster, etc. It shall be connected to outside air by a pipe, which shall be discharged above the ceiling level, in a position, which prevent disturbance in all cases.
3. Ventilation openings shall be provided with a fly screen of non-corrodible material. Screen shall be easily movable for cleaning.



Article (69): Sanitary Conveniences

1. Each restaurant shall have a separate WC for the public and another one for labourers.
2. All WC rooms shall be ventilated and connected to outside air. When using mechanical ventilation, air shall be changed at least (6) times per hour.
3. WC room shall be not be connected to Food room, but through a ventilated hall.

Article (70): Lighting

1. Suitable and adequate lighting shall be provided in all parts of Food Premises including storage rooms, corridors and stairs. A high level of lighting encourages a clean and safe work environment.
2. Adequate electrical lighting shall be provided with fluorine lamps. Lighting, shall not be less than:
 - 540 lux (50 feet candle) in all inspection points.
 - 220 lux (20 feet candle) in workrooms and kitchens.
 - 110 lux (10 feet candle) in other areas.

Article (71): Protection from Pests and Rodents

1. All Premises shall be pests and rodents safe as practicable as possible.
2. Fly screen shall be installed in all open able windows and ventilation openings.
3. All doors shall be tightly closing. Another screen shall be installed on kitchens doors.
4. A metallic plate, 18 inch deep (0.5m) shall be fixed on the bottom of all external doors of Food rooms.
5. Electrical pests killing equipment shall be installed in suitable locations in all big kitchens. Their installation in all the Premises room shall be considered.

Electrical Pests Killing Devices

Fixing Method	Lighting Power	Maximum Area in Square Feet covered by the device
On the wall	20 watt	500
On the wall	40 watt	750
On the wall	60 watt	1250
Hanging	20 watt	900
Hanging	40 watt	1400
Hanging	60 watt	2200

Article (72): Equipment, Utensils & Surfaces

1. All equipment and utensils used in Food handling areas, or which may be related to them, shall be manufactured of a material that does not spread any poisonous materials, odours, or taste and shall be non-absorbent, non-corroding, and able to stand continuous cleaning and disinfections. All surfaces shall be soft and free of holes or cracks.
2. All surfaces shall also be soft, solid and impermeable to facilitate easy cleaning.
3. All cooking tables, Food preparation surfaces, and Food serving tables shall be covered by a steel plate (aluminium is not acceptable). The mentioned plate shall be properly supplied with a vertical stand at the back 3 feet (7.0m) or the table shall be movable to facilitate cleaning. It is not allowed to use wood and other materials, which cannot be properly cleaned and disinfected, except if it was clearly proved that their use will not be a source of contamination.

Bare wooden surfaces shall not be allowed in Food rooms. Solid polished treated with varnish as well as solid polished wooden surfaces treated with polyurethane can be accepted for some uses.



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All storage shelves and cabinets etc. shall be covered by Formica, if they were not covered with stainless steel.

Article (73): Storage of Hazardous Materials and keeping of Personal Effects and Clothes

1. A locker or any other suitable facility shall be provided to keep personal effects and outside clothes of Food Handlers. Cabinets are not allowed in Food rooms.
2. A locker or a normal cabinet shall be provided to store cleaning equipment and containers.
3. A locker or any other facility with a lock shall be provided to store pesticides or other materials dangerous to health.

Article (74): Waste Disposal

Adequate area and suitable facilities shall be provided to store waste and inedible materials before their disposal inside or outside the Food establishment. Waste shall not be unnecessarily allowed to accumulate in Food rooms. Adequate arrangement shall be provided to store waste in the outside prior to disposal. Lined plastic bins with good cover are considered suitable for food rooms. All Food waste shall be kept covered.

Article (75): Water Supply and water Tanks

1. Adequate supply of potable water, under suitable pressure and at a suitable temperature shall be provided, along with suitable storage and distribution facilities if necessary.
2. All water tanks shall be properly constructed and shall have a testing cover tightly fixed.
3. The tank, which supplies water to Food Premises shall not be used to supply W. C's and sanitary convenience, except through an efficient flushing cistern, or some other equally efficient flushing apparatus.
4. Outside water supply may be required to flush waste areas and loading areas.

Article (76):

The approval of Departments of Health, Building & Housing, and Drainage & Irrigation shall be attached to the license application or license renewal of the Premises/factories. The approval shall be of the structures of Premises/factories, or adjustment made to make them comply with the provision of the Order, along with any other document required by Licensing and Commercial Registration Department of the Municipality.

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Chapter 11

Article (77): Penalties

Based on:

- Provision of Local Order No.23/1983 on Food Items Labels.
- Federal Law No.4/1979 on Curbing Fraud and Deception in Commercial Transactions and the Rules of Implementation therefore issued by the Ministerial Decision No.26/1984.
- Provisions of Administrative Order No.150/1988 on procedures to be followed to prove crimes committed in violation of provision of Federal Law No.4/79 and Rules of Implementation thereof.
- Local Order No.51 of 1990 on Food Control and regulating dealing with Food in the Emirate of Dubai, and
- Building Regulations of 1970 of Dubai Municipality.

The attached list of violations and penalties shall be complied with. They are signed by us. They include (80) Articles and they are in (33) pages.

Article (78):

Health Department Inspectors authorized to control the implementation of the this Order, and persons deputized for this purpose by Director of Municipality shall have the authority of seizure to implement the provision of Order, check committed violations and write the relevant records.

Article (79):

Competent Departments/Sections shall take necessary procedures for implementation.

Article (80):

To be implemented from the date of its issue, and to be published in the Official Gazette.

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DIRECTOR OF MUNICIPALITY

Explanatory Memo on Administrative Order No. (20) of 1992 on the Issue of a Guide for the manufacture preparation, cooking, packing, transportation and sale of Food for human consumption in the Emirate of Dubai

The Federal Law No.45 of 1979 was issued on 19.03.1979 on curbing fraud and deception, and penalties, which differ according to type of violations. The Law stipulated that minimum fine shall not be less than 500 Dhs. And the maximum shall not exceed three years, or one of these penalties to type of violation.

Dubai Municipality issued Local Order No. (23) of 1983 on 11.08.1983 on Food items Labels in the Emirates of Dubai. The Order shall apply to labels of all Food item whether packed on canned, Locally produced or imported. In additional to other conditions stipulated in standard specifications of each item. According to this Order violators of the provisions of this Order shall be penalized by a fine not less than 2000 and not more than 5000 Dhs. Or by imprisonment for not more than 6 months. In addition to that shall be possible to ban dealing destroy them as deemed fit.

Dubai Municipality issued Local Order No.6 of 1961 on 12.04.1961. it was based on the decision of the Municipal Council No.29/1961 on protection of public health. The Local Order specified things, which should be avoided in Order to maintain public health, taking in consciousness at that date. H.H. The Ruler endorsed the Order on May 20, 1961, which is the date of its validity. Penalties to be imposed on violators of its provisions vary between Dhs.100 to Dhs.500 according to type of violation and recurrence, or by imprisonment for a period not exceeding 3 months, or by the two penalties together, along with suspending or canceling the license according the situation.

Then the Ministry of Commerce and Trade issued the ministerial decision No.26 of 1984 on the rules of implementation of Law No.4 of 1979. Chapter One thereof included commercial data and illegal data, Chapter Two was on regulating the import of items covered by the provisions of the Law. Chapter Three was on Control of Food items, Food items label was in Fourth Chapter and finally seizure procedure, samples and investigation in Chapter Five. The decision was published in the Official Gazette and to be valid from the date of publication. The decision was approved by H.E. the Minister of Commerce and Trade in June 14, 1984.

The mentioned decision granted the authority of legal seizure for Customs Department in the Emirates, each within its specialization (Article 37) as well the power to inspect imported goods before releasing them to ensure that they do not violate the provision of Law No.4 of 1979 or the provision of rules of implementation. The same authority was granted to inspectors of Quarantine and Health Sections of Municipalities located in ports and land entry points, each according its specialization, to inspect imported Food items completely or partly before approving their release. They shall have the right to take samples of goods for analysis in case of suspecting a violation of the provisions of the Law.

As the Ministry desires to properly apply the Law, the decision granted the capacity of legal seizure to inspection of Health and commercial Registration Section and inspectors of Ministry of Health to prove crimes committed in violation of its provisions.

Article 40, 41, 42, 43 of the decision specify steps to be taken to check violations. The most important are taking samples, write necessary records along with the data to be complied with when writing records, etc.



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To ensure that Municipality Inspectors properly implement the provisions of Articles 40-43, the Municipality issued the Administrative Order No.150/1988 on procedures to be followed to prove crimes committed in violation of provisions of Federal Law No.4/1979, along with documents to be used to ensure the protection of the rights of both importing merchant or the Local merchant, to serve justice and avoid hurting others.

The complement this collection of Laws, Regulations and Orders on curbing fraud and deception in commercial transactions, Dubai Municipality issued Local Order No.38/89 on hygiene and technical conditions of storage of Food items for human consumption in the Emirate of Dubai, Local Order No.39/89 general conditions of slaughter and marketing of refrigerated and frozen poultry in the Emirate of Dubai, and then Local Order No.51/1990 dated 06.10.1990 on Food Control and regulating dealing in Food in the Emirate of Dubai, be as the Municipality noticed that the Law of curbing fraud and deception in commercial transactions, and the harmful to health, rotten, damaged or adulterated, which confuses the concerned inspector when classifying the violation and specify the right penalty.

- Legal Background

1. Local Order No.6 of 1961 on protection of public health issued by H.H. The Ruler on 20.05.1960.
2. Law of curbing Fraud and Deception in Commercial Transactions issued by Federal Law No.4 on 19.03.1979.
3. Local Order No.23 of 1983 on Food items Labels in the Emirate of Dubai issued on 11.08.1983.
4. Rules of Implementation of the above mentioned Law, issued by Ministerial Decision No.26/1984 dated 14/06.1984.
5. Administrative Order No.150 of 1988 on procedures to be followed to prove crimes committed in violation of provision of Federal Law No.4 of 1979 and its rules of implementation issued on 28.05.1988.
6. Local Order No.51 of 1990 on Food Control and Regulating dealing in Food in the Emirate of Dubai.
7. The general rule is that imposing penalties related to imprisonment falls under the authority of courts, which may impose them or replace them by fines as per the situation when the matter is referred to them.
8. There are no contradictions between penalties set against these violations. The Local stipulated that penalties shall be imposed without prejudice to any severe penalty. The severe penalty shall be imposed according to the authorities of the Municipality as stipulated in Article 43 of the Authorities of the Municipal Council.

- Minimum and maximum penalties in these Laws and Orders:
- Penalties stipulated in the above mentioned vary from Dhs.100 up to Dhs.20,000. Also imprisonment varies from one month to three years.
- The legislator granted the court or the Municipality the authority to change the penalty of imprisonment to a fine or to combine both of them according to type of violation.
- The Administrative Order dealt with all Laws, their rules of implementation, Local Orders and Administrative Orders related to the subject. The Order presented the above mentioned in simple way, incorporating conditions to be complied with in the Premises working in the manufacture, preparation, cooking, packing, transportation, and sale of Food items for human consumption in the Emirate of Dubai. This enables easy control of implementation thereof.
- The Articles of the Order covered implementation, definition, general conditions, places where the sale of Food items is banned. Also the Order concentrated on the necessity to comply with equipment cleanliness prevent the accumulation of waste, pest control, exclusion of animals to Food Premises, and hygiene control program.



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- The Order covered all requirements relating to Food Handlers, mainly personal cleanliness, and behaviour, as well as health cards to be kept by Food handler and persons who are employed in establishments or in a Food business and who have regular access to such Premises or who come into contact with Food in the course of a Food business. Also the Order stipulated conducting training regarding the hygiene dealing with Food, so that Food Handlers understand the precautions necessary to prevent contamination of Food.
- To ensure Food hygiene and safety the Order stipulated that the management shall take care to ensure that no person while known or suspected to be suffering from, or to be a carrier of a disease likely to be transmitted through Food, or while afflicted with infected wounds, skin, infections, sores or with diarrhea, or permitted to work in any Food handling area, if it is likely to contaminate Food with pathogenic objects directly or indirectly. Any person so affected shall immediately report to the management that he/she is ill to stop him from handling Food.

III. The Order stipulated the necessity to comply with special conditions regarding the design of Food buildings facilities and services as well as general conditions for floors, walls, ceilings, drainage system, tanks for water supply and storage, sanitary conveniences, provision of water supply and provision of wash hand basins, along with provision of accommodation for clothing and personal effects.

Also the Order stipulated that hazardous substances shall be stored in locked rooms or cabinets used only for this purpose Pesticides and other substances which may represent a hazard to health shall be suitably labeled with a warning about their toxicity and use. They shall be handled by trained persons or by persons working under the accurate supervision of trained staff.

Likewise the Order stipulated the provision of adequate space and suitable facility to store waste and unfit Food before their disposal inside or outside Food establishments.

To ensure the implementation of the provision of the Order, it is required to enclose with the license application and license renewal of Premises/factory, approvals of Departments of Health, Building & Housing, Drainage & Irrigation on the structures of Premises/factory or adjustments conducted thereon to make them comply with the texts and provisions of the Order, along with any other documents required by Licensing and Commercial Registration Department.

The enclosed table contains (41) violations and related penalties previously issued Laws, Local Orders, and Orders were used to classify violations and penalties.

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