



Regulation No (6) of 2010 Food hygiene throughout the Food Chain

The Chairman of Abu Dhabi Food Control Authority,
And after pursuing;

- Law no. (2) for the year 2005 pertaining to the Foundation of Abu Dhabi Food Control Authority and its amended law,
- And Law no. (2) for the year 2008 pertaining to Food in the Emirate of Abu Dhabi
- And Regulation no. (3) for the year 2008 pertaining to Food Traceability and Recall

And upon the recommendation of the Director General and the Board approval
Hereby issues this Regulation pertaining to Food Hygiene throughout the food chain for
the Emirate of Abu Dhabi:

Definition and Terms

Article (1)

In addition to the definitions stated in the Food Law no. (2) for the year 2008 and its regulations, the terms and expressions indicated below shall apply in enforcing this regulation unless the text indicates otherwise:

Food hygiene	All conditions and measures necessary to control hazards and ensure the safety and suitability of food at all stages of the food chain.
Food transport vehicle	Any mode of transport, designated for food, including self-propelled and whether used on land, sea or in the air.
Raw food	Food that is neither cooked nor processed.
Ready-to-eat food	Food that is intended to be consumed without any further biocidal steps.
Potentially hazardous food	Food that has to be kept at certain temperatures to minimize the instability of food, or its fitness for consumption, or the growth of pathogenic micro-organisms that may be present in the food, or to prevent the formation of toxins in the food.



Perishable food	Food which is subject to rapid decay, spoilage and/or growth of pathogenic microorganisms with or without the production of toxins or metabolites in quantities that may present an unacceptable risk to human health.
Shelf stable food	Food that can be stored for long periods of time under normal conditions without any effect on its suitability and safety
Unprocessed food	Food that has not undergone processing, and includes products that have been divided, parted, severed, sliced, boned, minced, skinned, ground, cut, cleaned, trimmed, husked, milled, chilled, frozen, deep-frozen or thawed
Processed food	Food resulting from the processing of unprocessed products that may contain ingredients that are necessary for their manufacture or to give them specific characteristics.
HALAL Food	Food permitted under the Islamic laws, where it does not consist of, or contain, anything which is considered to be unlawful according to Islamic laws. It should not have been prepared, processed, transported or stored using any appliance or facility that was not free from anything unlawful according to Islamic laws and has not in the course of preparation, processing, transportation or storage been in direct contact with any food that fails to satisfy as above
Refrigerated food	Food that is kept at cold storage temperatures to maintain its safety, quality and suitability, for the intended shelf life.
Frozen food	Food maintained at a temperature equal to or below -18°C in any part of the product.
Potable water	Drinking water that is pure and healthy at the point of usage, and meets requirements of the technical regulations issued by the National standard setting agency and the local regulatory and supervisory bureau.
Primary production	Those steps in the food chain up to and including harvesting, hunting, fishing, milking and all stages of animal production prior to slaughter.



Primary product	Product of primary production including agricultural products, stock farming, hunting and fishing.
Processing	Action(s) that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extracting, extruding or a combination of those processes.
Good hygiene practices	All practices regarding the conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.
HACCP –based systems	System that is consistent with the seven principles of the Codex Alimentarius Hazard Analysis and Critical Control Point (HACCP) but does not necessarily conform to the Codex Alimentarius layout or steps of the Guidelines for HACCP application.
Official food safety training & certification program(s)	The food safety training and certification program(s) officially issued by the authority.
Contamination	The introduction or occurrence of a contaminant in a food or food environment.
Cross Contamination	The transfer of harmful substances or disease-causing microorganisms to food by hands, food-contact surfaces, cloths, utensils that touch raw food, are not cleaned, and then touch ready-to-eat foods. Cross contamination can also occur when raw food touches or drips onto cooked or ready-to-eat foods.
Undesirable microorganisms	Yeasts, moulds, parasites, bacteria, and viruses that are of public health significance, can cause food to decompose, or indicate that food is contaminated with filth.
Disinfection	The reduction of microbial load, by means of chemical or physical agents, to a level that will not compromise food stability or lead to harmful contamination of food.
Pests	Insects, birds, rodents and any other animal capable of directly or indirectly contaminating food



Wrapping	Placing of a food in a wrapper or container which is in direct contact with the food concerned, and the wrapper or container itself.
Packaging	Any operation consisting of placing the food in containers (i.e. primary packaging) or placing the food containers in further packaging material (i.e. secondary packaging).
Hermetically sealed container	A container that is designed and intended to be secure against the entry of hazards.
Return air temperature	The temperature of the air which is drawn from the refrigerated hold or container.
Equivalent	Means capable of meeting the same objectives, in different systems.
Adequate/ suitable/ where appropriate/ where necessary/ as far as possible	Sufficient to accomplish the intended purpose with reference to the objectives of the clauses within this regulation.

Scope and Objectives

Article (2)

This Regulation sets out the general rules of food hygiene throughout the food chain, including primary production, processing, preparing, manufacturing, packing, transporting, storing, distribution, displaying, servicing, donating and selling food to consumers in order to produce safe food that is suitable for human consumption.

Responsibilities of Food Business Operator

Article (3)

The food business operator within the Emirate shall abide by the licensing requirements issued by the Authority.

Article (4)

The food business operator within the Emirate shall abide by the regulation pertaining to food traceability and Recall (one step forward-one step backward) and shall be used upon withdrawal and recall of unsafe food from the market.



Article (5)

The food business operator shall ensure that food handlers are trained and demonstrate knowledge and skills in food safety & good hygienic practices, as applicable to their assigned tasks, and have further obtained the official food safety training programs certification.

Article (6)

The food business operator shall ensure, concerning the health status of food handlers, the following:

- a- Food handlers are medically fit to work and maintain records of absences for infected employees or carriers of any disease that may pose a risk to food safety.
- b- Directing food handlers suffering from or being a carrier of a disease to report immediately any symptoms that may pose a risk to food safety. Resumption of duties must not be allowed, unless they are medically examined prior to returning to work, for 48 hours after symptoms have ceased. for diseases & symptoms stated in section (c) of this article.
- c- Food handlers are free from infectious gastrointestinal illnesses, Tuberculosis, infected skin lesions or cuts on exposed parts of the body, any discharge from eyes, ear, nose or mouth or acute streptococcal sore throat, including symptoms of jaundice, diarrhoea, vomiting and fever.

Primary Production

Article (7)

Food establishments shall be provided with appropriate facilities and procedures in place to ensure that any necessary cleaning and maintenance is carried out effectively and an appropriate degree of personal hygiene is maintained.

Article (8)

The food business operator shall:

- a- Ensure that primary products are protected against contamination, taking into consideration the processing that the primary product will subsequently undergo.
- b- Avoid the use of areas where the environment poses a threat to the safety of food.
- c- Control contaminants, pests and diseases of animals and plants in such a way as not to pose a risk to food safety.
- d- Adopt practices and measures to ensure food is produced under appropriately hygienic conditions.



Article (9)

Maintain all facilities, equipment, containers and vehicles used in connection with primary production and associated operations, including those used to handle and store feed, in a clean condition, and where necessary, disinfect them after cleaning in an appropriate manner.

Article (10)

- a- Control plant health, and animal health and welfare, so that there is no risk to human health through food consumption.
- b- Ensure the fitness and cleanliness of animals intended for slaughtering and production.

Article (11)

Suitable protection measures should be in place to:

- c- Protect food from hazards related to contamination from air, soil, water, feed, fertilizers, pesticides, biocides, veterinary drugs, fecal contamination and cleaning and disinfection agents.
- d- Sort food and food ingredients in order to segregate material which is unfit for human consumption.
- e- Dispose of any rejected material in a hygienic manner, as described in the provisions relevant to food waste stated in this regulation.

Location, Design and Structure

Article (12)

- a- The food establishment shall be located in suitable location, kept clean and maintained in good condition.
- b- The establishment shall not be located anywhere where, after considering such protective measures, it is clear that there will remain a risk to food safety or suitability. In particular, establishments should normally be located away from:
 - 1- Environmentally polluted areas and industrial activities.
 - 2- Areas prone to infestations of pests.
 - 3- Areas where wastes, either solid or liquid, cannot be removed effectively.

Article (13)

The layout, design, construction and size of food establishment shall:

- a- Permit adequate maintenance, cleaning and/or disinfection.
- b- Minimize air-borne contamination and provide adequate working space, freedom of movement and prevention of stacking, while considering an appropriate workflow of operations to allow for the hygienic performance.



- c- Allow for protection against the accumulation of dirt, condensation, contact with toxic materials, the shedding of particles into food and the formation of undesirable mould on surfaces with risk of direct contamination with food.
- d- Ensure that structures within the food establishment are built of durable materials that are easy to maintain, clean and, where necessary, disinfect.
- e- Permit good food hygiene practices, including protection against cross-contamination, pest access and infestation.
- f- Provide separation by partition, distance, location or other effective means, between those operations which may cause cross contamination.
- g- Where necessary, provide suitable temperature and humidity controlled handling conditions of sufficient capacity.

Article (14)

Stairs, lift cages and auxiliary structures (such as platforms, ladders, chutes) should be situated and constructed to prevent contamination of food. Chutes should be constructed with cleaning hatches.

Article (15)

Buildings should be kept in good repair and condition to prevent pest access and to eliminate potential infestation sites. Holes, drains and other places where pests are likely to gain access should be kept sealed.

Article (16)

Adequate and conveniently located facilities for hand washing and drying shall be provided. and, where necessary, for disinfection purposes that are designated for cleaning hands with the following conditions:

- a- Facilities are provided with suitably temperature controlled, running, potable water.
- b- Facilities for washing food are separate from the hand-washing facilities.
- c- It is preferred that hand washing sinks are of the non-hand operable type.

Article (17)

Ventilation shall abide with the following conditions:

- a- Suitable and sufficient means of natural or mechanical ventilation shall be provided while avoiding any mechanical airflow from a contaminated area to a clean area.
- b- Ventilation opening should be provided with a screen or protecting enclosure of non-corrodible material with an easy access to filters and other parts that require cleaning.
- c- The ventilation shall be adequate to minimize air-borne contamination of food and to control ambient temperature, odors and humidity.

Article (18)

Lighting shall conform to the following conditions:



- a- Adequate natural or artificial lighting shall be provided to enable operating in a hygienic manner. The lighting intensity should be adequate to the nature of the operation.
- b- Lighting fixtures and electrical wires shall be protected to allow for easy cleaning and prevention of cross contamination.

Article (19)

Drainage facilities shall conform to the following conditions:

- a- Shall be of adequate size and design and appropriately installed and maintained for the intended purposes to avoid the risk of contamination and foul odors.
- b- Drainage channels, including any removable perforated baskets and anti-slip grating, shall be so constructed from suitable materials and be kept in such good order, repair and condition as to minimise any risk of contamination.
- c- Where drainage channels are fully or partially open, they shall be designed so as to ensure that waste does not flow from a contaminated area towards or into a clean area, in particular an area where high risk food is handled.

Article (20)

Adequate, suitable and conveniently located toilets shall be provided, that are adequately ventilated and connected to an effective drainage system and do not open directly into the food handling areas. Where necessary, adequate changing facilities should be provided.

Article (21)

Cleaning agents, disinfectants or any other materials or articles that can reasonably be expected to come into contact with food or to transfer their constituents to food:

- a- Shall meet food grade specifications.
- b- Shall be identified, held and stored in separate areas from where food is handled and in a manner that protects against contamination of food, food-contact surfaces, or food packaging materials.

Equipment

Article (22)

All equipment and containers other than one-only use (disposable) containers and packaging material, which comes into direct contact with food shall:

- a- Be made of material which does not transmit toxic substances, odours or taste to the food, be non-absorbent, resistant corrosion and be durable to allow frequent cleaning and disinfection.
- b- Be effectively cleaned and, where necessary after cleaning be disinfected, with the exception of non-returnable containers and packaging. Cleaning and disinfection shall take place at a frequency sufficient to avoid any risk of contamination.



- c- Be maintained in good condition and easily repaired to minimise any risk of contamination.
- d- Be installed in such a manner as to allow adequate cleaning of the equipment and the surrounding area.
- e- Equipment shall be durable and movable or capable of being disassembled to allow for proper maintenance, cleaning, disinfection, and monitoring for pests. Where necessary, cleaning of large-sized equipment shall be in separate washing facilities.
- f- Equipment used to cook, heat treat, cool, store or freeze food shall be designed to achieve the required temperature as rapidly as necessary and maintain it effectively.

Article (23)

Equipment referred to in article (22) above must be fitted with appropriate temperature control devices which aim to record the air temperature in the coldest part of the equipment and, where necessary, control and monitor humidity, air-flow or any other parameter that is likely to have a detrimental effect on safety and suitability of food. Temperature indicators must be clearly visible, calibrated and monitored.

Article (24)

Where chemical additives are used to prevent corrosion of equipment and containers, they shall be used in accordance with the manufacturer's instructions for its intended use. They must not contaminate the food or affect its stability to make it unfit for human consumption.

Personal Hygiene

Article (25)

- a- Food handlers suffering from or being a carrier of a disease likely to be transmitted through food shall not be permitted to handle food or enter any food-handling area if there is any likelihood of direct or indirect contamination.
- b- Personnel with cuts and wounds, who are permitted to continue working, shall cover them by suitable waterproof dressings.

Article (26)

Food handlers shall maintain a high degree of personal cleanliness and shall wear suitable, clean and protective clothing while handling food such as hair nets, gloves, masks, beard covers.

Article (27)

Food handlers shall always wash and, where necessary disinfect their hands, including the start of food handling activities, immediately after using the toilet and after handling raw food or any contaminated material.



Article (28)

Food handlers shall refrain from behaviours that may result in contamination of food such as wearing of jewellery, smoking, spitting, chewing, eating, sneezing, coughing over uncovered food or any other related behaviour.

Temperature Control

Article (29)

Food likely to support the reproduction of pathogenic microorganisms or the formation of toxins, should be maintained in an uninterrupted cold chain and be kept at temperatures that will prevent any risk to health.

Article (30)

Foods shall maintain the following temperatures:

- (a) Maintaining refrigerated /chilled food below (5)°C.
- (b) Maintaining frozen food at or below (-18)°C.
- (c) All other foods, including shelf stable, shall be maintained at suitable temperature that prevent risk to human health, as appropriate for the particular food.

Article (31)

The time and temperature of cooking should be sufficient to ensure that heat penetration at the core of a food will result in the destruction of any pathogenic microorganisms. A core temperature of the food shall reach a minimum temperature of (70)°C for two minutes or an equivalent amount of heat.

Article (32)

Provide suitable temperature-controlled handling and storage conditions of sufficient capacity for maintaining foods at appropriate temperatures and designed to allow those temperatures to be monitored and where necessary recorded, while ensuring that food is protected from direct sunlight.

Article (33)

The thawing process of food shall be undertaken in such a way as to minimise the risk of growth of pathogenic microorganisms or the formation of toxins in the food, where it shall be subject to temperatures that would not result in a risk to health.

Article (34)

Where cooked potentially hazardous foods are to be held or served, they shall be either held chilled at temperatures below (5)°C or hot at temperature of (63)°C or above for a maximum of two hours.



Article (35)

Temperature recording devices shall be checked at regular intervals, test their accuracy and the tolerable limits for time and temperature variations.

Article (36)

Temperature throughout the food chain shall be monitored and verified to ensure that the food is safe and being maintained at the correct temperature.

Article (37)

Any ready-to eat potentially hazardous food, if it has been at temperatures between (5)°C and (63)°C;

- a- For a total of less than two hours, shall be refrigerated or reheated to be used immediately.
- b- For a total of or longer than two hours shall be disposed of immediately.

Article (38)

If the temperature of chilled foods is not maintained, the following action shall be taken:

- a- If the temperature of the chilled food at any time is at or above (5)°C and below (8)°C, the food shall be immediately chilled to below (5)°C.
- b- If the temperature of the chilled food at any time is above (8)°C, the food shall be disposed of immediately unless substantial science-based food safety evidence is submitted to the Authority.

Article (39)

If the temperature of frozen foods is not maintained, the following action shall be taken:

- a- If the temperature at any time is (-15)°C to (-18)°C, food shall be brought back to minimum of (-18)°C as rapidly as possible.
- b- If the temperature at any time is higher than (-15)°C but lower than (-10)°C, food shall be subjected to comprehensive field examination and laboratory testing
- c- If the temperature at any time is (-10)°C, food shall be used immediately.
- d- If temperature at any time rises above (-10)°C or showed signs of thawing, food shall be disposed of; unless substantial science-based food safety evidence is submitted to the Authority.

Article (40)

All refrigeration spaces shall be equipped with temperature measurement devices with an accuracy of (+/- 1°) C.

Article (41)

Food business operators shall maintain and hold records of food temperatures and maintenance and calibration records of temperature recording devices for a period of three years.



Food Handling Areas

Article (42)

At all stages of food chain, food must be protected against any contamination likely to render the food unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed.

Article (43)

Where non-HALAL food is handled, areas must be completely separated from those where HALAL food is handled.

Article (44)

Floor surfaces shall be made of impervious, waterproof, non-absorbent, non-slip, washable and non-toxic materials, allowing adequate cleaning and surface drainage. Where appropriate, floors should slope sufficiently for liquids to drain to trapped outlets.

Article (45)

Wall surfaces and partitions shall be made of impervious, waterproof, non-absorbent, sealed, washable, non-toxic and of light colour materials. When appropriate, walls shall have a smooth, easy to clean and disinfect surface, and be of an appropriate height.

Article (46)

Ceilings (or, where there are no ceilings, the interior surface of the roof) and overhead fixtures shall be easy to clean, of light colour, constructed and finished to prevent the accumulation of dirt and to reduce condensation, growth of undesirable moulds and the shedding of particles.

Article (47)

- a- Windows and other openings shall be constructed to prevent the accumulation of dirt. Where open windows would result in contamination, windows must be fixed or remain closed.
- b- Where appropriate, windows that open to the outside environment shall be fitted with easily removed and cleanable insect-proof screens.
- c- Internal window sills, if present, should be sloped to prevent them from being used as shelves.

Article (48)

Angles between walls, walls and floors and between walls and ceilings should be sealed and covered to facilitate cleaning operations.



Article (49)

Doors shall be made of smooth and non-absorbent surfaces, self-closing, be easy to clean, and where necessary, disinfect.

Article (50)

- a- Working surfaces (including surfaces of equipment) in food contact areas shall be made of washable corrosion-resistant and non-toxic material and maintained in a sound condition, be durable and allow for easy cleaning and disinfection.
- b- Wood surfaces and cutting boards made from wood are not allowed.

Article (51)

All overhead structures and fittings should be installed in a manner to avoid food contamination directly or indirectly (by condensation and dripping) and should be easy to clean.

Article (52)

Effective measures shall be taken to prevent cross contamination to ensure separation of raw food, food in process and ready-to-eat food, including utensils and cutting boards.

Article (53)

Adequate facilities shall be provided, where necessary, for cleaning, disinfecting and storing working utensils and equipment. These facilities shall be easy to clean, constructed of corrosion-resistant materials, and where appropriate, have an adequate supply of hot and cold water.

Article (54)

- a- Areas where food is washed should be separate from areas where utensils or equipment are washed. All areas should be kept clean and, where appropriate, disinfected after cleaning.
- b- Areas for washing food, utensils or equipment should be supplied with hot and cold potable water.

Article (55)

Adequate procedures must be in place to control pests and prevent domestic animals from having access to places where food is prepared, handled or stored.



Food Reception & Storage

Article (56)

Raw materials or ingredients (other than live animals) or any other material used in processing products shall not be accepted if they are known, or reasonably expected, to contain parasites, undesirable microorganisms, pesticides, veterinary drugs or toxic, decomposed or foreign substances to the extent that it cannot be reduced to a level acceptable for human consumption, even after hygienically applying normal sorting and/or preparatory or processing procedures.

Article (57)

Raw material shall be inspected and washed or cleaned as necessary, to remove soil or other contamination. Potable water shall be used for washing, rinsing, or conveying food.

Article (58)

Raw materials and all food ingredients stored at the food establishment shall be stored in appropriate conditions necessary to protect from contamination and prevent harmful deterioration and shall be stored off the floor and away from walls.

Article (59)

Food establishments shall have refrigerating and/or freezing cabinets large enough to accommodate raw material or food at specified temperature stated within this regulation.

Article (60)

Raw materials, ingredients, intermediate and finished products that are likely to support the growth of pathogenic micro-organisms or the formation of toxins, shall not be kept at temperatures that may result in a risk to health.

Article (61)

Hazardous and/or inedible substances, including animal feed, shall be adequately labelled and stored in separate and secure containers.

Heat Treatment

Article (62)

Any heat treatment used to process an unprocessed food or to further process a processed food in hermetically sealed containers, shall ensure:



- a- raising the core temperature of the food treated to a given temperature for the given time period
- b- preventing the food from becoming contaminated during the process.

Article (63)

To ensure that the process employed achieves the desired objectives, in terms of the regular check of the main relevant parameters (particularly temperature, pressure, sealing and microbiology), including the used automatic devices.

Article (64)

The Heat treatment (including pasteurisation, ultra high temperature or sterilization) shall be done in a manner to conform to an internationally recognised standard.

Water Supply

Article (65)

An adequate supply of potable water with appropriate facilities for its storage, distribution and temperature control, shall be available at all times to all areas and equipment including ice makers and drinking water taps.

Article (66)

- a- Only potable water should be used in food handling operations, with the following exceptions:
 - 1- For steam production, fire control and other similar purposes not connected with food.
 - 2- In certain food processes, e.g. chilling, provided this does not constitute a hazard to the safety and suitability of food.
- b- Where non-potable water is used, it must circulate in a separate duly identified system, while ensuring that it does not connect with, or allow reflux into, potable water systems.

Article (67)

Recycled water, and water recovered from food processing by evaporation or drying, may be used provided it is of the same standard as potable water and that it does not present a risk to the safety.

Article (68)

Water and/ or Ice which comes into contact with food or which may contaminate food shall be made from potable water or, when used to chill whole fishery products, clean water. It shall be made, handled and stored under conditions that protect it from contamination.



Article (69)

Steam used directly in contact with food shall not contain any substance that presents a hazard to health or is likely to contaminate the food.

Article (70)

Water used to cool the hermetically sealed containers during heat treatment shall not be a source of contamination to the food.

Food Packaging

Article (71)

Materials used for wrapping and packaging shall not be hazardous or a source for contamination.

Article (72)

Wrapping materials shall be stored in such a manner that they are not exposed to a risk of contamination.

Article (73)

Packaging design and materials shall provide adequate protection for foods to minimize contamination, prevent damage, and accommodate proper labelling.

Article (74)

Wrapping and packaging operations shall be carried out in temperature controlled atmosphere to avoid contamination of food. In case of cans and glass jars, the integrity of the container's construction and its cleanliness must be assured.

Article (75)

Wrapping and packaging material that are approved for re-use for food shall be easy to clean and, where necessary, to disinfect.

Food Transportation (Including Imports and Exports)

Article (76)

- a- Transport of food shall be carried out in such a way to prevent any contamination of the food, to maintain its integrity and at the appropriate temperatures.
- b- Food transport vehicles, including reusable containers, shall be kept clean and maintained in good repair and conditions to protect food from contamination. The



interior of food transport vehicle shall be adequately insulated with a lined interior that provides a smooth, continuous, easily cleanable waterproof surface.

Article (77)

- a- Food items shall be physically separated from non-food items during transport.
- b- Ready-to-eat and raw foods transported in the same vehicle shall be adequately separated to avoid cross contamination.

Article (78)

Food transport vehicles shall be capable of maintaining proper food temperatures, in accordance with the provisions applicable to temperature control stated within this regulation, and allow those temperatures to be monitored and recorded throughout the period of transport and records maintained for one year.

Article (79)

Food shall be stacked to leave enough space from walls and above the floors to avoid any pest infestation and allow proper ventilation and ease of cleaning.

Article (80)

Bulk food in liquid, granulate or powder form shall be transported in food transport vehicles reserved for such purpose. The containers must be marked in a clearly visible and indelible fashion, in Arabic and English as necessary, to show that they are used for the transport of foods, or to be marked 'for food only'.

Article (81)

Food transport vehicles intended for transporting chilled and for frozen food should be appropriate for such purpose. Return air temperature shall be in accordance with the provisions applicable to temperature control stated within this regulation.

Article (82)

Examination of the thermograph recordings of the food transport vehicles shall be starting the last day of which the food was loaded at country of export border until the date where it is examined at border of entry.

Article (83)

For chilled food transport vehicles, electrical failure is permitted for a maximum period of (2) hours, provided that the return air temperature prior to and following the immediate failure is below (5)°C-

Article (84)

- a- For frozen food transport vehicles complying with the relevant international standards, electrical failure is permitted for a maximum period of (24) hours,



provided that the return air temperature prior to and following the immediate failure is (-18°C) or lower, excluding defrost periods.

- b- For frozen food transport vehicles not in compliance with the relevant international standards, electrical failure is permitted for a maximum period of (7) hours, provided that the return air temperature prior to and following the immediate failure is (-18°C) or lower, excluding defrost periods

Article (85)

Upon inspection of food consignments, the Authority shall undertake the examination of the thermograph recordings, in accordance with provisions applicable to temperature control and provisions applicable to transportation stated in this regulation.

Food Display

Article (86)

When displaying food, practicable measures shall be taken to protect food from the likelihood of contamination with the provision of separate serving utensils for each food or other dispensing methods that minimize the likelihood of the food being contaminated.

Article (87)

Raw food displayed in chillers and freezers shall be adequately separated from ready to eat food to prevent contamination.

Article (88)

Chiller/refrigerator temperatures should be maintained at all times and sufficient precautions should be in place in case of power failure.

Article (89)

In case of displaying unpackaged food and ready to eat food:

- a- Food shall be displayed behind protective barriers, at appropriate temperatures, to prevent the likelihood of food contamination.
- b- Separate serving utensils or other dispensing methods, shall be provided for each food.

Article (90)

All equipment and serving utensils used at food display counters must be food grade, inert, easily cleaned and disinfected prior to use.



Article (91)

Food that has passed its marked “expiry”, “use by” or “best before” date shall be removed from display, and where appropriate, disposed of.

Article (92)

Where foods are removed from their original packaging for display, the food business operator shall ensure that appropriate shelf life and other food safety information is available at the point of sale.

Article (93)

- a- The temperature of display cabinets and service counters shall be monitored and records maintained, in accordance with provisions applicable to temperature control stated in this regulation.
- b- Where ice is used, adequate quantities shall be used to maintain the correct temperature.

Food Waste

Article (94)

Food waste, non-edible by-products and other refuse shall be separate and removed from rooms where food is present as quickly as possible to avoid their accumulation and any risk of cross-contamination.

Article (95)

Food waste, non-edible by-products and other refuse shall be deposited in closable containers and disposed of appropriately. Containers shall be constructed of suitable leak-proof, impervious material that is easy to clean or disposable.

Article (96)

Containers used to hold dangerous substances should be labeled and, where appropriate, be lockable to prevent malicious or accidental contamination of food.

Article (97)

- a- Adequate standard operating procedures for storage and disposal of food waste, non-edible by-products and other refuse shall be developed and implemented.
- b- Design and management of refuse stores shall ensure that premises remain clean and free of animals and pests.
- c- Refuse areas shall be, where necessary refrigerated, and include suitable wash out capability.



Article (98)

All waste shall be eliminated in a hygienic and environmentally friendly way.

Food Safety Management System

Article (99)

The food business operator is required to ensure the proper implementation of Good Hygienic Practices and ensure the effective implementation of traceability in accordance with regulation pertaining to food traceability and recall issued by the Authority.

Article (100)

The food business operator shall develop, implement and maintain a food safety management system based on the Hazard Analysis and Critical Control Point (HACCP) principles.

Article (101)

When any modification is made in the product or the process, the food business operator shall review and revise the relevant procedure accordingly.

Article (102)

The food business operator shall maintain records relevant to identification of raw material and verification of processing, production and distribution activities as part of its traceability system, in accordance with the regulation pertaining to food traceability and recall.

Article (103)

The food business operator shall:

- a- Provide the Authority with evidence of their compliance to food safety management systems, taking into account the nature and size of the food business.
- b- Ensure the continuous update of any documents describing the operational procedures.

Article (104)

The food business operator is required to follow the protocols and codes issued by the Authority when developing their food safety management systems.



Mobile and Temporary Food Establishments (e.g. marquees, tents, market stalls, mobile sales vehicles)

Article (105)

- a- Mobile/temporary food premises shall comply with any applicable provisions in this regulation as related to the types of activities in the specific establishment.
- b- As reasonably practicable, mobile and temporary food establishments shall:
 - 1- Be located away from direct sunlight, in a manner to ensure protection of food and avoid contamination with the outside environment, if possible.
 - 2- Be designed, constructed, kept clean and maintained in good condition to avoid any risk of food contamination. Exterior surfaces shall be constructed of weather-resistant material.
 - 3- Equipment used in the storage and preparation of food shall be easy to clean and where necessary disinfected, sufficient in number and capacity, with sufficient space between floors and walls. All parts coming into contact with food shall be removable to enable adequate cleaning.
 - 4- Floors, if not made of solid material, shall be covered with suitable stable materials to prevent exposure to dust and sand.
 - 5- Provide potable water for cleaning, disinfection, and hand washing facilities. Otherwise, disposable items shall be used.
 - 6- Have an adequate supply of filtered air, potable water and a safe system of waste disposal.
 - 7- Where necessary, toilet facilities shall be conveniently located within the immediate vicinity.

Article (106)

Where outdoor activities are involved, the following provisions shall apply:

- a- Prepared foods intended for cooking must be transported in suitable temperature controlled food transport vehicles.
- b- Mobile hand wash stations with amenities must be provided.
- c- Water and other liquid wastes, must be drained into and stored in a separate leak proof container, where no connection to the sewage system is available.
- d- Preparation and serving of other foods that involves slicing and assembly shall be undertaken within an enclosed, screened counter.

Article (107)

Exemptions:

- a- Mobile /temporary food premises that sell only commercially pre-packaged foods and have demonstrated its capability of maintaining proper food temperatures, protecting foods from all possible sources of contamination and providing refuse disposal shall be exempted from providing water, plumbing and wastewater equipment. Openings (doors and windows) shall not require protection.



- b- Pushcarts shall be exempted from the additional construction criteria except for the ceiling and overhead protection requirements.

Closing Provisions

Article (108)

Food Establishments shall be granted a grace time to rectify their situation in accordance with this regulation, based on a decision that shall be issued by the Director General.

Article (109)

Provisions of this Regulation shall not prejudice any international agreements signed by the country.

Article (110)

Provisions of this Regulation shall substitute and supersede any relevant regulation issued.

Article (111)

This Regulation shall come into force six months following its promulgation in the Official Gazette.

Chairman; Mansour Bin Zayed

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