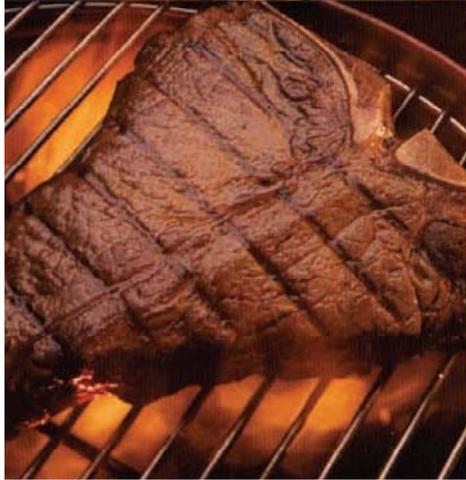




KINGDOM OF SAUDI ARABIA  
MINISTRY OF MUNICIPAL  
AND RURAL AFFAIRS  
MINISTRY DEPUTSHIP FOR  
MUNICIPAL AFFAIRS  
GENERAL DEPARTMENT  
OF ENVIRONMENTAL HEALTH

## LEGISLATION OF RESTAURANTS



1430H / 2009G

*By the Name of GOD,  
the Most Beneficent and Merciful*



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MINISTRY OF MUNICIPAL  
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# LEGISLATION OF RESTAURANTS

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Environmental Health, 2009  
*King Fahd National Library Cataloging – in – Publication Data*

Ministry of Municipal and Rural Affairs  
Legislation of Restaurants. / Ministry of Municipal and Rural Affairs. –  
Riyadh, 2009

36 P ; 16.5 x 24 cm  
ISBN: 978-603-8008-21-8

1- Municipal services – Saudi Arabia      2- Food – Law and legislation  
3-Public health – Saudi Arabia  
I- Title

362.9531 dc                      1430/8014

L.D. no. 1430/8014  
ISBN: 978-603-8008-21-8

1430H / 2009G

## INTRODUCTION

Based on the instructions of Khadem Al Haramain Al Sharifein Cabinet Minister, and his honored heir to the throne Vice Cabinet Minister & Chief of the National Guard, that state the necessity of seriously and diligently working towards raising the performance levels, including the modernization of legislations and systems so that they can be in tune with the ongoing overall development in Saudi Arabia, and in accordance with the latest in the world, while benefiting from the experiences of developed countries. And due to the responsibility carried by the Ministry of Municipal & Rural Affairs toward the health and safety of consumers (within its framework of tasks and obligations), and according to the system identified by the Municipal & Rural system issued in the Cabinet Ministry decision no. (5/m) on 21/2/1397 higrira, in Article (48) of Chapter 5 of this legislation stated: (The Minister of Municipal & Rural Affairs issues legislations, and implementation instructions for this system...).

The Ministry performs a thorough revision of all the legislations and systems in general, and focuses in particular on the systems and instructions of the environmental health and general health, aiming to revise and to work on their modernization and development. These have been rephrased and new items have been added keeping in mind what is applied in developed countries.

These legislations aim in the first place to protect consumer health and safety, and are to be implemented by investors in the field related to general health, and supervising of the implementation is done by concerned institutions of this Ministry and its branches. Therefore these three factors are totally responsible for the implementation and application, and must cooperate in order to attain the goal of its existence in the first place.

We pray to God that these efforts reap their rewards, and the aims from it are realized.

**Minister of Municipal & Rural Affairs  
Mete'eb Bin Abdel Aziz**

## OBJECTIVES OF THE LEGISLATION

Food is considered a life necessity that provides the necessary and essential nutrients necessary for growth and a healthy and active body able to perform and become an effective part of society. Foods vary in their forms and types according to the needs and tastes of the consumer. Some foods are produced by transforming the primary food products into various forms, others are handled directly and is served instantly and directly to the consumer through shops preparing and cooking food, like restaurants, cafeterias, fast food outlets, feast kitchens, and dairy, fresh milk outlets.

In order to guarantee that the food is served according to health rules and regulations that ensures that the consumer receives it free from the various food contaminants, and is produced according to all the necessary health requirements, the Ministry has issued the necessary legislations that identify the health requirements and regulations that must be fulfilled in order to obtain licensing for the shops that perform one of these activities separately. Each legislation consists of three main parts.

While the Ministry of Municipal & Rural Affairs requires the workers in this field to abide by the rules for the sake of human health and safety, it looks forward to interacting with them through sharing ideas and suggestions through the Ministry's website: [www.momra.gov.sa](http://www.momra.gov.sa)

May God bless our efforts.

**Deputy of Ministry for Municipal Affairs  
Mohamed Bin Ali Al-Sheikh**

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## CHAPTER ONE SCOPE & DEFINITIONS

### (ARTICLE 1): SCOPE

Points of this legislation apply to all the various different restaurants, in all forms and shapes.

### (ARTICLE 2): DEFINITIONS

In applying the points of this legislation, the following terms are defined as:

**Restaurant:**

A licensed place (by the related municipality) where meals are being prepared and served to customers to be eaten inside the adjoining food hall that has been especially prepared for this purpose, or the meals could be eaten outside it.

**Kitchen:**

A department of the restaurant where food is prepared and cooked.

**Hadramy Heniz & Saudi Mindi:**

Result of the cooking of baladi goats, and Saudi Mindi of the cooking of Najdi sheep.

**Al-Mazbi:**

Result of the cooking of meats on grills that operate by volcanic rocks.

**Heniz & Mindi Restaurant:**

A licensed place (by the related municipality) where baladi goats or Najdi sheep are being cooked inside the Tanoor, after being slaughtered at the licensed or organizational slaughterhouses, and served cooked to the customers inside the adjoining food hall to the restaurant or outside of it.

**The Tanoor:**

A cylindrical hole in the ground with a suitable depth and circumference to cook the slaughtered animals. It has two covers of non-rusting steel; the first cover has to be even and has a hole in its center; and the second upper cover

is without a hole. The Tanoor must have non-rusting steel bars to hang the slaughtered animal inside it while cooking.

**Cooking Degree:**

The temperature used at which the food product is done while cooking, and at which it reaches the point where it is ready and suitable for human consumption.

**Food:**

All foods or beverages those are edible or drinkable, except for medications.

**Food handling:**

Transporting, receiving, processing, preparing, serving, storing, or displaying food products for the purpose of selling.

**Food handler:**

Any person who comes into contact directly or indirectly with packaged or non-packaged foods, or with tools or equipment, or food products, or surfaces that come into contact with food. Therefore, this person is liable to apply the rules and requirements for food safety.

**Safe Food:**

Food that is free from duties and characterized by not contaminated with pathogenic micro-organisms or their toxins which secreted by it, and free from insects or their parts, and reserved all sensory attributes with complete nutritional value.

**Food safety:**

Food that is guaranteed not to cause any harm to the consumer on preparation or consumption for the purpose it is intended for.

**Food validity:**

Food guaranteed to be accepted for human consumption for the purpose it is intended for.



**Filling & Packaging:**

Placing the food product in an appropriate container that allows for displaying in front of the customer according to its nature, and carrying the required data according to the requirements of the food card.

**Food label:**

Any patch, or pictured or descriptive whether written, printed, or marked with protruding lettering, attached to the food container or placed with/on it.

**Food chain:**

The group of operations through which the primary food product must pass since its receiving and until its final consumption, including receiving, storing, preparing, cooking, service, or waste management.

**Food poisoning:**

Acute sickness that results from the consumption of a food that could be contaminated with toxigenic microorganisms or their toxins or toxic heavy metals or chemical contaminants.

**HACCP “Hazard Analysis and Critical Control Points”:**

System aimed to analysis of different hazard sources (biological-chemical-physical) and determined Critical Control Points to assurance the safety of food from the identification of the hazard sources which affect on food safety which assessed and controlled from the beginning of food chain to final consume of any food product.

**Hazard source:**

The existence of an unacceptable polluting source of biological nature (like the spreading of micro-organisms) or chemical nature (organic compounds or pesticides) or physical nature (foreign objects, insects or dust), that affect the food safety or cause its damage or spoilage, or lead to toxins production in food or forming of other undesirable products.

**Critical Control Point:**

The point at which the hazard source whatever it is, could be controlled.

**Health requirements:**

A number of rules/regulations that must be abided by in all shoppes where there is handling of food.

**Cleanliness:**

Removal of unwanted waste or objects such as dust, food remains, dirt, grease or any other foul thing.

**Contamination:**

The subjecting of food products or their surrounding environment to the various contaminants.

**Contaminants:**

Any foreign objects not added to the food intentionally (biological, chemical or physical), but is transferred to it through the surrounding environment, therefore negatively affected its safety or validity.

**Disinfecting:**

Decreasing the number of micro-organisms in the environment surrounding food to the safe level that does not harm the food safety or validity, using approved chemical or physical products.

**Preparations:**

All the needs necessary for the establishment that fit the nature of its activity, even it is a food-related or general health related establishment.

**Licensing:**

A business document that is issued by the specialized municipality that authorizes the operation and continuation of the activity in the food establishments after fulfilling all the needed requirements. The license is valid only for a certain time period and must be renewed regularly.



## CHAPTER TWO GENERAL REQUIREMENTS

### (ARTICLE 3): GENERAL

The considered articles from 4 to 10 are general objected requirements that must be fulfilled in order for the licensing to take place and the business to operate and proceed.

### (ARTICLE 4): LOCATION & AREA

The following requirements must be fulfilled in the Restaurant:

- 1-The restaurant must consist of one or more floors.
- 2-The restaurant must not be located in areas that pose environmental risks threatening the food safety.
- 3-The restaurant must be located in an area that is not exposed directly or indirectly to any source of contamination.
- 4-The restaurant must be located in an area where no disturbance or direct harm could come to its neighbors.
- 5- The location of the restaurant must be allowed to be used for this purpose.
- 6- The area of the restaurant must be in accordance with the number of customers.
- 7-The restaurant must have a safe water source and a safe drainage system.

### (ARTICLE 5): BUILDING

#### (5-1) Design, building and building materials

The following requirements must be fulfilled:

- 1-The inner design of the building must allow the smooth running of all business operation stages to guarantee the safety of food, by dividing the shop into several sections.
- 2-The building must be made of bricks and cement and steel, or aluminum or glassfibers or their equivalent of the same quality or appearance, properly built according to the technical laws abided by and the system abided by.

3-The use of the material Asbestos is strictly forbidden, or any other material that Contain Asbestos or any harmful element.

4-The building must be free from cracks that could allow the entrance or existence of any insects or rodents.

#### (5-2) Floors

##### A-Kitchen

- 1-The floors must be made of non-absorbent, water-proof materials, that are also easy to clean and wash, and of materials that are not affected by manufactured cleaning products.
- 2-The floors must be even, free from cracks or holes, and with a slight inclination towards the drainage exits.
- 3-The floors must be made of rough ceramic tiles that is high in durability against friction and erosion, or from steel covered by one of the highly-durable insulating materials.

##### B-Food Hall

The floors of the food hall must be made if marble, ceramic, or vinyl or be covered by carpet or fitted carpet (according to restaurant level).

#### (5-3) Walls

##### A-Kitchen

- 1-A light-colored ceramic must cover the walls to the ceiling of places where there is preparation, cooking, washing, receiving primary food products and places where steam rises or grease flies.
- 2- Corners between walls, and also floors and ceilings must not be sharp, and preferably have a round edge or a 45 degree angle for ease in cleaning and disinfecting and to avoid the accumulation of contaminants.

##### B-Food Hall

Walls of the food hall are to be painted by a light-colored oil paint, or its equivalent in terms of quality and appearance.



#### **(5-4) Ceilings**

- 1-The ceilings are to be painted with a light-colored oil smooth paint that is easy to clean, that doesn't allow for the accumulation of contaminants, dirt, and lessens vapours condensation, and growth of Bacteria or Fungi.
- 2-Artificial hanging or wooden ceilings are strictly forbidden in the areas where cooking, preparation, washing, storing, take place, but are permitted in the food hall.

#### **(5-5) Doors**

##### **A-The Front:**

The front of the restaurant is to be provided with an appropriate door or doors for customers; one of these doors could be allocated to the entrance of families.

##### **B-Kitchen:**

Doors must be made of aluminum and glass, so as not to let in water and non-absorbent, with a smooth surface that is easy to clean, and are firmly closed automatically.

##### **C-Food Hall:**

Doors must be of good quality and easy to clean.

#### **(5-6) Windows**

##### **A-Kitchen:**

Windows are to be made of aluminum and glass or any other non-rusting metal, and must be fitted with a screen with small holes to avoid the entrance of insects and rodents, and be easy to clean.

##### **B-Food hall:**

Windows are to be made of quality wood, decorated steel that must be painted with a paint to prevent rusting, or colored glass, or aluminum, or glass.

#### **(5-7) Ventilation**

##### **A-Kitchen:**

Must be well-ventilated to avoid the rise in internal temperature, and ensure that steam are not congested or dust accumulated. Kitchen fans have to be installed in a number and design that suits the area of the place and amount of steam in it.

##### **B-Food Hall:**

Should be entirely air-conditioned or provided with electric fans. Air conditions used must be totally separate from the kitchen air conditions, to eliminate \ transference of smells to food hall.

#### **(5-8) Lighting**

##### **A-Kitchen:**

Lighting must be sufficient (whether natural or artificial) in all areas of the kitchen, preferably artificial lighting as long as its use does not change the nature of colors.

##### **B-Food Hall:**

Lighting must be in accordance with the décor of the place and its level, and it is necessary to install extra emergency lighting units that would come into use if there is a power cut.

### **(ARTICLE 6): RESTAURANT SECTIONS**

In order for the smooth running of the business through the stages of the food preparation chain, avoiding food contamination, and for the connections to be good

between the different sections. In order to realize these aims, the restaurant should be divided into the following sections:

#### **Section 1 – Food Hall**

The following requirements must be met:

- 1-This section must be located at the front of the restaurant on the main street.
- 2-Providing a separate entrance for families in restaurants with family service areas.



- 3-Must be open and not divided into separate rooms with walls and doors.
- 4-Short partition could be placed with a height that does not exceed 1.5m.
- 5-In the case of a family food hall, moving or fixed partition could be placed to provide privacy for families.
- 6-Must be furnished appropriately with tables and chairs.
- 7-For restaurants that have a cultural theme (for a certain country) or the special local demeanor, then the décor and furnishings of the food hall must be in accordance with the area environment. For example, the food hall could be furnished in Arabian style so that customers will sit on the floors covered with carpets and cushions.
- 8-Separate sections in the food hall should be allocated for smokers and a sign must be placed to indicate this.

### **Section 2 – Kitchen:**

Consists of three parts, in addition to the Tanoor used in cooking the Heniz and Mindi (in Heniz & Mindi restaurants). These three parts are:

#### **1– Processing & Preparation Room**

This section must be connected with the cooking section through a swinging door, and must contain all tools and equipment used in processing and preparing food. It must also be provided with:

- A-One or more smooth-surface tables made out of non-rusting metal one-piece, or with a thick marble one slab surface for preparing and chopping vegetables.
- B-A suitable number of basins made out of non-rusting material, each basin is allocated for the washing of a certain type of food product: one basin for washing meats, another for poultry, and another for vegetables and fruit. Each basin must also have a tap producing pure drinkable water, and be connected to the drainage system of the cooking section.
- C-A floor drain to regularly drain excess water to prevent accumulation.
- D-Two bins with firm covers to get rid of the wastes and remains. The bins/containers are to be made of non-absorbent material, and of the type that opens from the top automatically as you step on the pedal to avoid contaminating the hands. One bin is to be allocated for solid waste such as

glass, tin or plastic; and the other bin for the rest of the food waste. The two bins must be lined with plastic bags.

- E-Necessary tools and equipment such as, tools for peeling, preparing and chopping vegetables, electric mincing machines, electric ovens, water heaters, refrigerators for cooling and freezing food products (in a separate well-ventilated location), ice machines, oven, electric dough mixers.

#### **2– Cooking area**

The following must be available in this department:

- A-A number of stoves that operate using gas or electricity.
- B-A safe network of connections for the stove gas.
- C-Grills that operate using electricity, gas, coal, or volcanic rock, and possibly a Showerma grill. Each grill must be provided with a chimney to eliminate the smoke from grilling and prevent its accumulation. The chimney must extend outside the restaurant building and its circumference must be in accordance with the area and size of the grill being used.
- D-Electrical ovens.
- E- A funnel to get rid of smells, steams and smoke, with an air absorbing system at its end to prevent the accumulation of smoke and steam emerging from the cooking.

#### **3 – Washing Area for Utensils, Tools & Equipment**

The following must be made available in this department:

- A-This department must be connected with the cooking department through a swinging door.
- B-A suitable number of appropriate basins must be provided, that are big enough for the sizes of the tools, pots/pans used, and water taps for washing.
- C-An electric dishwasher must be provided, in addition to other tableware.
- D-A large electric water heater.
- E-The floor must have a drainage hole to regularly get rid of the water and prevent its accumulation.
- F-Must be equipped with firmly closed cabinets, clean shelves to store pots/pans, tools that are clean and ready to be used.



**4-Tanoor used in cooking Heniz & Mindi (in Heniz & Mindi restaurants)**

The following must be made available in this department:

- A-Must have a cylindrical wall of thermal brick.
- B-The use of metal or steel barrels is strictly forbidden.
- C-A tunnel with a width of 30cm and a depth of 60cm next to the Tanoor to place sand and red dust.
- D-A chimney to get rid of the smoke resulting from lighting the fuel, with an air absorbing fan at the end of it.
- E-Each Tanoor must have two covers of non-rusting steel, with the size of the upper circle of the Tanoor opening; the first cover with a hole in its center; and the second cover without a hole.
- F-Using two layers of thick insulating cloth (like tent cloth) on which sand is placed to firmly close the Tanoor and prevent heat escape. The cloth used must always be clean.

**(ARTICLE 7): THE STORES**

**Departments of the Store:**

- 1- Food products store: Foods are stored here at room temperature (25 °C).
- 2- A store for storing coal, wood, volcanic rock, and other fuel products. A separate area of this store is allocated for storing poisonous/hazardous or chemical substances such as insecticides, cleaning & disinfecting products. These are all to be stored in a closet with a firm lock in case there is no other space available for this purpose.
- 3- Cooling store: A-One or more cooling refrigerators to store fresh food like vegetables, fruit, meats, fish and poultry.  
B-One or more freezing refrigerators/freezers to store frozen meats and poultry.

The following requirements must be met for the store:

- 1-Its area must be in accordance with the quantities of food products being stored in it.
- 2-The store must be equipped with a sufficient number of metal shelves (painted with an appropriate paint to prevent rusting), given the lowest shelf is 30 cm above the ground level.

- 3-The shelves must be 30 cm far away from the walls.
- 4-Strictly forbidden inside the store area is the existence of sources of humidity such as water taps.
- 5-The existence of natural lighting that must be ensured by a sufficient number of windows covered by a tiny-holed net, or the providing of sufficient artificial lighting.
- 6-The store must be well-ventilated to prevent the rise in temperature inside of it, by installing kitchen absorbing fans in accordance with the size of the store, or installing air-conditioning.
- 7-The store must be equipped with electric insect killers, at the rate of a 60 cm insect repellent for each 50 m<sup>2</sup> of ground floor, to eliminate insect, in addition to ultrasound equipment to eliminate rodents.

**(ARTICLE 8): UTILITIES & SERVICES**

**(8-1) Electric Networking**

The following requirements must be met:

- 1-The type of electric cables and wires must be in compliance with the fixed measurement standards.
- 2-The electric cables must be in accordance with the electric load.
- 3-The electric cables should occupy a maximum area of half the area of the wire, not exceeding.
- 4-The lighting circuits are to be disconnected from the regular electric circuits (for loads up to 15 amperes), and power circuits (for loads higher than 15 amperes), given the power circuits are separate.
- 5- All electrical networking and connections are to be accomplished according to the fixed technical standards agreed upon, to ensure the safety and protection of both visitors and staff.
- 6-The used lighting units must not allow the escape of dust or steam, and be against explosion, especially in the cooking area.
- 7-The electric distribution panel must comply with the fixed laid technical standards in terms of manufacture material, the types of automatic switches, and all other components.



8-The existence of an electric generator with a capacity that is in accordance with the electric operating loads of the refrigerators, to be used in case there is a power cut.

**(8-2) Lighting**

- 1-There must be good lighting in all areas of the restaurant.
- 2-Preferably emergency lighting units should be installed.

**(8-3) The Water Source**

The water source must be safe and fulfill the following requirements:

- 1-The water used must come either from a main water source, or from a safe, healthy, known water source that is far from any source of contamination and from drainage water, and is proven to be appropriate for human consumption through certified laboratory tests.
- 2-The underground drinkable water tank must be far away from the drainage tank, to prevent contamination.
- 3-It is preferable that the upper tank be cylindrical if possible for ease in cleaning, and manufactured either from fiberglass or non-rusting materials that comply with health requirements, far from contamination sources. The water is to be taken from it through a network of pipes made out of steel, non-rusting metal or plastic, any of which must comply with and fulfill the health requirements.

**(8-4) Toilets**

Providing toilets and hand washbasins in a suitable number in the food hall. In restaurants where there is a food hall for families, two whole toilets must be provided; one for men and the other for women. Each toilet must be provided with a number of toilets and washbasins that is in suit with the number of customers during the rush hour. Toilets must also be provided for staff at a rate of one toilet per ten employees; each washroom containing two toilets; preferably one of them would be a modern toilet.

The following requirements must also be met:

- 1-The toilets must be in a separate area that is far away from the area where food is being processed, prepared or cooked, and not open directly onto that area.
- 2-The toilets must be separated from the hand washbasins.
- 3-Each toilet must have its own door.
- 4-The outer section of the staff toilets are to be designated for changing clothes, and are to be provided with closed cabinets for the keeping of clothes.
- 5-The toilets must be provided with a firm door that closes automatically, made out of aluminum or any other non-rusting metal.
- 6-The toilets are to be well-ventilated and well-lit.
- 7-The toilets are to be equipped with an absorbing fan to suit their size, in addition to a siphon, a bidet and paper towels.
- 8-The washbasins are to be provided with liquid soap or any other suitable disinfecting agent, paper towels or hot air drying machines, and a dustbin. The use of cloth towels is strictly forbidden to avoid infection.
- 9-It is preferable that the water taps be of the kind that works automatically, or by stepping by the foot, to avoid hand contamination.
- 10-The toilets should be equipped with a water heater to make hot water available.
- 11-Instruction signs are displayed to guide people towards the right and correct way to wash hands, especially after using the toilets.

**(8-5) Drainage**

The following requirements must be met on getting rid of liquid waste:

- 1-Drainage goes to the drainage network in areas where there is a main drainage system; otherwise it goes to a drainage tank whose size is appropriate to the volume of liquid waste and the shop's drainage water. It must also be far away from the underground drinkable water tanks by a minimum distance of 10 meters, and at a level that is half a meter lower than the water tank.
- 2-Strictly prohibited is the existence of any drainage hole on the ground of the food hall in the restaurant.
- 3-There must not be a drainage tank underneath the restaurant ground or any



of its buildings. The drainage tank must be outside the restaurant building, and in the direction opposing the wind direction to avoid the traveling of smells via the air. The drainage tank must also be emptied whenever the need arises.

- 4-The restaurant must not contain within it pipes, drainage extensions or toilet drainage elbows.
- 5-The drainage pipes for the restaurant operating areas are to be separated from the drainage lines for toilets and hand washbasins, to be directed outside the restaurant to the drainage tank directly.
- 6-The restaurant's ground level must be higher than that of the street where it is located; and there must not be inspection rooms on that pavement beside or in front of any of the restaurant doors, to avoid water eruption and resulting contamination.

### **(ARTICLE 9): PREPARATIONS**

The following requirements must be fulfilled:

- 1-All tools and cooking pots and pans being used in preparing, processing and cooking the food must be appropriate enough to use, in good shape, and made of non-rusting materials.
- 2-Strictly forbidden is the use of any tools or cooking utensils made out of red copper or any other metal in whose composition goes any heavy metal like lead, cadmium or antimone.
- 3-An appropriate number of refrigerators to keep food products (primary or ready to be served), one for primary food products and another for ready to serve foods. Mixing these two categories in storage is strictly prohibited. A well-ventilated, separate space is to be allocated to the refrigerators in the first department of the shop, to avoid the rise in temperature which could affect the efficiency and performance of the refrigerators.
- 4-The refrigerators are to be equipped with a thermometer installed outside of them in a suitable spot which allows for easy reading of temperature.
- 5-Preferably the refrigerators should be equipped with ultraviolet ray lamps for constant disinfection and to prevent the growth and spread of microbes.

- 6- Electric insect killers are to be installed, at the rate of 60 cm insect killers for each 50 m<sup>2</sup> of ground floor, to eliminate insects. These insect killers must be located in suitable spots and not be used in areas where food preparation and cooking take place to avoid the danger of dead insects falling into the food.
- 7-A sufficient and suitable number of water heaters, each with a minimum capacity of 120 liters is to be provided.
- 8-Certain tools and equipment are to be allocated for the preparation of meats and poultry, and others allocated for the preparation of vegetables.
- 9-Use of knives with wooden handles is strictly prohibited; instead knives with handles made of compressed plastic materials are to be used.
- 10-Stoves and ovens operating by gas or electricity are to be used; diesel is not to be used as a fuel source.
- 11-A chimney with an appropriate minimum circumference of 50 cm is to be built in case of the use of coal or wood stoves, or grills. This chimney is to be at least 2 meters high above the roofs of neighboring buildings so as not to negatively affect or harm neighbors; and it must be equipped with an absorbing fan to eliminate the smoke.
- 12-Ovens are to be built of red thermal brick, and they must not be too close to the walls of neighboring residential buildings. In case this is not possible, heat insulating materials such as natural or artificial cork or glass wool are to be installed between the walls of the oven and neighboring walls.
- 13-The wall separating the food hall from the preparation area must consist of two parts. The lower part of that wall must exceed one meter in height; the upper part of the wall must be made of transparent glass that allows vision.
- 14-Doors of the food hall and the side door to the restaurant are to be equipped with air curtains to prevent the entrance of insects, and also to prevent the escape of conditioned air.
- 15-A clean, locked place in the food hall is to be allocated for keeping tablecloths, towels, tableware, and similar objects.



**(ARTICLE 10): SAFETY & SECURITY**

- 1-Instruction signs must be placed explaining how to deal and what to do in case of a fire.
- 2-Instruction signs must be placed explaining the steps to be taken to evacuate the place in case of an emergency.
- 3-Fire extinguishers must be provided in appropriate quantities and sizes in accordance with the instructions of the civil defense. A card stating the expiration date and the dates of performing the routine checks on them are to be fixed on the surface of the extinguishers installed throughout the whole building's utilities and preparations. Safety and security regulations must also be fulfilled according to the instructions of civil defense.
- 4-A first-aid box must be made available, that includes essential medical supplies like medical bandages, cotton, gauze, disinfectants and supplies to treat wounds.

**CHAPTER THREE  
SPECIAL REQUIREMENTS  
THE FOOD CHAIN**

**(ARTICLE 11): RAW MATERIALS**

In preparing meals, the use of raw materials that display signs of spoilage, are past their expiration date, or are of unknown origin, is strictly prohibited. All primary products must meet the fixed standards laid for each food type.

**(ARTICLE 12): FOOD PRODUCTS**

The following requirements must be fulfilled:

- 1-All kinds of food products must be protected against exposure to flies, insects, rodents, or any source of contamination such as dust or any other source.
- 2-Ensuring that the fresh meats being used are to have been slaughtered at one of the official slaughterhouses, and hold the stamp of the certified slaughterhouse. The data on the stamps must be clear, like the name of the slaughterhouse, date of slaughtering, secret mark, and the kind of meat.
- 3-The temperature of the place where cold food products such as meats, poultry, vegetables, fruit, salads and juices, are to be stored must not exceed 4 °C.
- 4-All cooked foods that are ready to serve are to be kept, always covered, at a temperature higher than 64 °C, using a water bath or any other appropriate method.
- 5-Strictly forbidden is that cooked foods come into any contact with any primary or fresh product, or the use of pots/pans that have been used to transfer or keep any fresh food in transferring or keeping any cooked food except after washing, cleaning, disinfecting and drying extremely well.
- 6-Strictly forbidden is the use of hot water coming out of the heater in preparing foods or beverages.



### **(ARTICLE 13): TRANSPORTATION**

An appropriate means of transportation must be used for each type of food product being supplied to the restaurant. Fresh meats, poultry, vegetables and fruit, are to be transported in a refrigerated environment at a temperature not exceeding 4 °C. Frozen meats and poultry are to be transported in a freezer environment at a temperature not exceeding -18 °C.

### **(ARTICLE 14): STORAGE**

The following requirements must be met on keeping and storing food products in the cooling or freezing refrigerators:

- 1-The food products must be organized within the refrigerators to protect them from being contaminated, or from one product spoiling another, and based on the oldest production dates.
- 2-The rule of First in First out (FIFO) must be followed (what is stored first goes first).
- 3-Fresh foods such as fresh meats, poultry, fish, must not under any condition be stored in the same refrigerator with cooked food (or ready to be cooked), to avoid contamination. This mixing is strictly prohibited.
- 4-Vegetables must not be left wet or uncovered on the refrigerator shelves.
- 5-Vegetables and fruit in the refrigerator must be inspected daily to get rid of the spoiled or flawed pieces.
- 6-Ensuring that frost does not get accumulated by defrosting regularly to maintain the cooling efficiency of the refrigerator.
- 7-Ensuring that the refrigerator is located far away from any heat source. Cutting power off the refrigerator for any reason whatsoever is strictly prohibited as long as food products are contained in it.
- 8-The refrigerator allocated to the keeping of slaughtered animals must be provided with hooks for the hanging of slaughtered animals, that must be far away from the sides of the refrigerator, and the meat must always be covered inside it.
- 9-Storing directly on the floor of the refrigerator is strictly prohibited.

As for storing food products in regular stores, the following requirements must

be met:

- 1-Storing directly on the floor of the storage room is strictly prohibited; plastic bases or high wooden boards above ground level must be used to enable the ease in cleaning underneath it.
- 2-Placing the food products in an organized fashion with no cluttering, to enable the ease in the observation process.

### **(ARTICLE 15): MEAL PREPARATION**

The food is to be cooked very well so that the temperature of the inner tissues is no lower than 70 °C, in order to eliminate causes of disease.

### **(ARTICLE 16): USE OF FROZEN FOOD PRODUCTS**

Frozen food products must be thawed inside the refrigerators at a temperature not exceeding 4 °C for a minimum period of 8 hours. Re-freezing the product again or re-freezing any part of it is strictly forbidden. Also, thawing meats inside basins or washtubs directly connected to drainage, is strictly forbidden.

### **(ARTICLE 17): ADDITIVES**

All additives such as colorings, flavorings, flavor enhancers, spices, herbs, mixed spices, salt and other such products, must be compliant with the fixed standards for each product type.

### **(ARTICLE 18): SHAWERMA**

The following requirements must be fulfilled:

- 1-Meats and poultry being used to make Shawerma must be compliant with the fixed laid standards and suitable for human consumption, without any signs or evidence of spoilage, foulness or disease.
- 2-Meats being used to make Shawerma are to be prepared out of only one kind of meat.
- 3-Strictly forbidden is the use of bathtubs connected with drainage for the purpose of thawing frozen meats or poultry. Thawing must take place inside the cooling refrigerators as stated in (Article 16) of this legislation.
- 4-During marinating, it must be kept at a temperature of (-5 + 1) °C.



- 5-Prepared Shawerma that is ready to be cooked must be kept covered, in the cooling refrigerators at a temperature not exceed 4 °C.
- 6-The Shawerma must be cooked well and thoroughly using low heat.
- 7-Shawerma cooking equipment must be made out of non-rusting metal, including the central metal stick and the tray underneath the Shawerma which are also to be made of non-rusting metal, and with a bending to make it easier to get rid of resulting oils.
- 8-Only equipment operating by electricity, gas or coal as fuel are to be used. Any other source of fuel is strictly forbidden.
- 9-The Shawerma must be sliced into thin slices after it has been thoroughly cooked; slicing before it is absolutely cooked and done is strictly forbidden.
- 10-The percentage of meat to the other ingredients allowed to be added to the sandwich, must be around 50% to the whole.
- 11-Cutting the source of heat off the Shawerma grill under any circumstances is strictly forbidden.
- 12-Slicing excess amounts of Shawerma is strictly forbidden.
- 13-Keeping Shawerma that has been cooked from a previous day is strictly forbidden.
- 14-Tongs or spoons are to be used in adding the meat and other ingredients to the sandwich, and hands are not to come into contact with the meat or other ingredients.
- 15-The Shawerma cook must use only paper napkins, and never cloth towels.
- 16-Appetizers, green salads, fried vegetable slices may be added based on good production circumstances.
- 17-Salads and mayonnaise being used are to be kept in a bowl with crushed ice to maintain their coolness and suitable temperature.
- 18-Fats resulting from the cooking of Shawerma must be regularly removed all the time.
- 19-Locating the grill outside of the shop limits that have been licensed is strictly forbidden. It is to be allocated a special separate space inside the restaurant, which must also be provided with a chimney and an electric absorbing fan to get rid of the steams and smoke.

### **(ARTICLE 19): SERVING FOOD PRODUCTS**

- 1-Serving any food product (food or beverages) that display any signs or evidence of spoilage, foulness, or are unsuitable for human consumption, is strictly forbidden. These edible products must be compliant with the fixed laid standards that apply to each kind.
- 2-Serving any foods or beverages prepared or cooked from a previous day is strictly forbidden.
- 3-Serving any food that has been previously cooked in places where it is not authorized to have been cooked in, is strictly forbidden.
- 4-Preparing mayonnaise inside the shop is strictly forbidden. Readymade, factory manufactured mayonnaise is to be used instead.
- 5-Running the activity outside of the shop limits is strictly forbidden.

### **(ARTICLE 20): GENERAL CLEANLINESS**

The following requirements must be fulfilled:

- 1-Use of the manufactured cleaning agents recommended (listed in the Appendix) in cleaning pots/pans, equipment, surfaces coming into contact with food, paying attention to dry them directly after washing and before storing.
- 2-Posting instructional stickers on following rules of general cleanliness in places where food is being received, prepared, processed and cooked, and also in storage areas, toilets, so as to be portrayed clearly to all staff who have to abide by the rules stated.
- 3-Strictly forbidden is the use of cloth towels in cleaning or drying surfaces, equipment, cooking pots/pans, kitchen tools; instead, highly-absorbent paper towels must be used.
- 4-Equipment, tools, pots/pans, and also operating surfaces, display windows and cooling refrigerators, and sinks must be manufactured from materials that allow for easy cleaning and are non-rusting.
- 5-In washing tools, equipment, pots/pans, and surfaces in the kitchen, the multi-stage washing technique (rinsing with running water, washing with detergent/cleaning agent, rinsing with running water to get rid of the detergent/cleaning agent, drying), is to be followed.



- 6-Paying absolute attention to the cleanliness of the areas where meat, poultry and vegetables are being processed and prepared.
- 7-Ensuring absolute cleanliness in the storage area by:
  - A-Daily and weekly cleaning of the walls, corridors, under and behind the shelves, using cleaning substances and disinfectants recommended to be used in the food industry, as listed in the Appendix.
  - B-Annual cleaning is performed after the storage area is emptied of any food products, using steaming methods and using one of the recommended substances.
- 8-Strictly forbidden is the use of wooden boards in cutting and preparing meats, poultry and fish; instead, boards made of a non-porous, easy to clean material are to be used, to prevent contamination.
- 9-Placing knives and other tools used in preparing foods in a disinfecting formula (as shown in Appendix) after each use, and after washing well.
- 10-Keeping tools, plates, pots/pans in designated firmly-closed cabinets after washing and drying, or on top of shelves made of non-rusting material.
- 11-Removing any tools or pots/pans/utensils that are not being used in the restaurant.
- 12-Refrigerator cleaning and maintenance takes place every three months at the latest after emptying it. The power is cut from the refrigerator, the walls, ceiling and ground are washed using warm water and soda, liquid soap or other grease detergents, then hot water only, then it is left to dry, given that the washing process is followed by disinfecting using one of the chlorine or ammonia compounds, or 10% copper carbonate, 3% aerosol, 2% formaline and 2% borax.
- 13-Collecting waste in plastic disposal bags that are placed in firmly-closed containers of the sort that opens automatically by stepping by foot. The bags must also be tied firmly in preparation for regular disposal in the appropriate, allocated places or through the garbage collector if any.
- 14-Washing and disinfecting the waste disposal containers daily using cleaning agents and disinfectants, so they will be clean when needed for use (listed in Appendix).

- 15-Caring for the cleanliness of toilets and hand washbasins, and disinfecting daily using disinfectants (listed in Appendix).
- 16-Washing the floors daily, taking care that the water used in washing does not escape outside the restaurant limits.

### **(ARTICLE 21): MAINTENANCE**

- 1-Regular maintenance of the building and its utilities whereby the inner walls and ceilings are re-painted regularly. As for the outside of the building, its walls should be re-painted whenever necessary.
- 2-The water tank must be cleaned and disinfected regularly using chlorine formula at a concentration of 200 parts/million for 20 minutes, or a concentration of 100 parts/million for 30 minutes, in the places where there is no main water network.
- 3-Ensuring that there is no leakage from the fall pipes, drainage pipes in the neighboring landings to the operating areas, so as to avoid the occurrence of water spraying that could be transferred through the ventilation openings to the inside of these places.

### **(ARTICLE 22): LICENSING**

The restaurant owner or manager must display the business licensing in an obvious location.

### **(ARTICLE 23): HEALTH INSPECTION RECORD**

The restaurant owner or manager in charge must constantly keep on the premises the health inspection record that is issued to him with the license, and must present it to the inspector on each visit. The restaurant owner or manager in charge must not for any reason what ever make any change in any of the data or comments inside the record, by scraping, erasing, removing or in any other way.



## CHAPTER FOUR EMPLOYEES

### (ARTICLE 24): ISSUING HEALTH CERTIFICATES

Only persons holding health certificates from the specialized medical office may be permitted to work in the field of food handling. This Health certificate must prove their safety from infectious diseases that are transferred through food, and prove that they don't carry the microorganisms for these diseases. Health certificates are issued after performing the necessary medical tests on the employee/worker, and he is immunized against some diseases.

#### **Firstly: Medical Examination**

1-Clinical examination on the employee: (A-Chest, B-Stomach, C-Skin diseases)

2-Necessary Laboratory tests include:

A-Stool test for Parasites.

B-Blood test for each of Typhoid and Paratyphoid.

C-Stool test for Salmonella, Shigella and Vibrio Cholera.

D-A swab from the nose and throat for Diphtheria.

E-Chest X-ray.

The medical examinations and laboratory tests against diseases are to be performed at the medical units and centers, hospitals affiliated with the Ministry of Health, private clinics, clinics, or private hospitals authorized to perform these tests by the Ministry of Health.

#### **Secondly: Immunizations**

Taken at the medical units or hospitals affiliated to the Ministry of Health only, and they include:

A-Immunization against Meningitis, bi-annually (every two years).

B-Immunization against Typhoid, two dosages separated by at least one week at least bi-annually (every two years).

### (ARTICLE 25): HEALTH CERTIFICATE VALIDITY

The health certificate is valid for one year and is to be renewed before its validity ends. The same previous steps are to be taken in order to obtain a new certificate.

### (ARTICLE 26): INFECTIOUS DISEASES & INJURIES

#### **(26-1) Infectious Diseases**

To be removed immediately from the work environment is any employee, who displays signs of an infectious disease that is transferred through food, or he displays signs of sickness, diarrhea, inflamed wounds, skin pores/rashes, or there is proof that he is mixing with a person with an infectious disease. This person is not to work in any area where there is food handling. If he is an employee at the restaurant, he must go to the nearest hospital or medical unit to get treated from the disease or the wound. If he is not cured, he is to be totally eliminated from work.

#### **(26-2) Injuries**

Any employee who receives a wound at work must be removed from the work environment until the wound is fully and securely covered with a medical waterproof plaster of a bright color. A first-aid box is to be made available for this purpose. Also, the wounded employee must not get back to work except after wearing gloves that cover the wound, or it has healed.

### (ARTICLE 27): PERSONAL APPEARANCE & BEHAVIOR

All employees are to respect and abide by the following rules:

1-Following the rule of "Clean wherever you are" which manifests in re-washing hands immediately in the correct way at the start of the shift, after the handling of fresh foods or any contaminants, after each process of food preparation or processing, after each stop, after eating or touching any body part like hair, mouth, nose, after sneezing or spitting, or after going back to the restaurant/shop in case of going out for any reason.

2-Employees must have a good appearance with absolute care for cleanliness



- of body, personal hygiene, disinfecting hands with harmless substances before entering the workplace, and especially after leaving the toilet.
- 3-Wearing a clean uniform during work (preferable a white uniform), that is kept in the special cabinets, with a special changing room equipped with closed lockers.
  - 4-Wearing protective clothing, clean hair covering, and special shoes whenever needed at the workplace.
  - 5-Taking care of cut nails and cleanliness.
  - 6-Wearing disposable gloves and a mask to cover the nose and mouth during work at preparing meals and making salads.
  - 7-In the workplace, touching the hair, noses, mouth or ears is strictly forbidden; and so is spitting.
  - 8-Wearing personal belongings like jewelry, rings, watches, pins, is strictly forbidden during preparing/cooking food, or even bringing them to food preparation areas.
  - 9-Stricly forbidden is eating, drinking or smoking within the food preparation areas and adjoining areas.
  - 10-Completely refraining from sleeping in the workplace or the storage area.

## **CHAPTER FIVE OBSERVATION OF LEGISLATION IMPLEMENTATION**

### **(ARTICLE 28): OBSERVATION OF LEGISLATION IMPLEMENTATION**

The Ministry of Municipal & Rural Affairs is responsible for observing and supervising the implementation of the legislation requirements in all places except for the places related to the Chief National Guard, Ministry of Defense & Aviation, Ministry of Interior Affairs, Ministry of Health, Ministry of Higher Education and Ministry of Education. The specialized officials at these places observe and supervise the implementation of this legislation in these places.

As for the provinces and areas where there are no municipalities or provincialities, and there are centers for primary health care, these health centers, as part of performing their general health-related activities, must inform the nearest institute affiliated to the Ministry of Municipal & Rural Affairs of any non-abidance/offending of these rules and requirements, so that the necessary steps would be taken.

## LEGISLATION OF RESTAURANTS

### APPENDIX: CLEANING, DISINFECTION, STERILIZATION PRODUCTS USED

Area	Compound	Effect	Concentration
1-Walls, floors, shelves of stores, refrigerators	One of the ammonium tetra compounds	Disinfectant & Sterilizer	1-2%
2-Cooking utensils (pots/pans), tools, equipment, preparation, processing surfaces	Ammonium Chloride	Disinfectant & Sterilizer	8 gm / 4 liters water
	Or One of the ammonium tetra compounds	Detergent & Disinfectant	1-2%
3-Toilets & hand washbasins	One of the ammonium tetra compounds	Detergent, Disinfectant & Sterilizer	1-2%
4-Staff hands after using the toilets	Savlon	Disinfectant & Sterilizer	5%
	Or One of the ammonium <sup>4</sup> compounds	Disinfectant & Sterilizer	1-2%
5-Final rinsing after disinfecting and sterilizing	Sodium hypochlorite	Sterilizer	100 ppm

**L.D. no. 1430/8014**  
**ISBN: 978-603-8008-21-8**