Dubai Municipality
Health and Safety Department

Process Control Management

Health Requirements for the Services Provided
inside Labors Accommodations
Contents

1. Purpose ........................................................................................................................................... 4
2. Scope ............................................................................................................................................... 4
3. Terms & Definitions .......................................................................................................................... 4
4. References ....................................................................................................................................... 4
5. Relevant Documents ......................................................................................................................... 4
6. Responsibilities ................................................................................................................................. 5
7. Health requirements for the services provided in common labor accommodations ................. 5
   7.1. Catering services & mass kitchens ............................................................................................. 5
   7.2. General conditions ..................................................................................................................... 8
1- Purpose

1.1. To ensure commitment of all services suppliers in labors accommodations with the public health requirements.

1.2. To ensure the implementation of unified health requirements in all labors accommodations in the Emirate of Dubai.

2- Scope

2.1. The health requirements are applicable in all labors accommodations in the Emirate of Dubai.

3- Terms & Definitions

N/A

4- References

4.1. Local Order No (11) of 2003 regarding public health and safety of Dubai society.

4.2. Executive Regulation No (30) of /2007.

5. Relevant Documents


5.3. DM-PH&SD-GU10-OSHIGL: Inspection Operation Manual
6- Responsibility:

6.1. Director of Health & Safety Department.

6.2. Environmental Health Section Manager.

6.3. Principal Public Health Inspection Officer.

6.4. Senior Public Health Inspection Officer.

6.5. Public Health Inspection Officer.

7. Health requirements for the services provided in common labor accommodations

7.1. Catering services & mass kitchens

Permit is granted annually by Registration and Permission Section - Health & health department at Dubai Municipality for the opening or renewal of activity catering services in workers accommodation in accordance with the following health conditions: --

Taking into account getting the necessary license from the Department of Economic Development.

i. The kitchen area mustn’t be less than (46) square meters of the institution for catering service & not less than (28) square meters for mass kitchen.

ii. Not allowed to open a door on the street or sell outside the accommodation.

iii. Not allowed to put any boards or signs that refer to the business.
iv. Shop floor must be built of ceramic and the connecting area between walls and floors should be curve.

v. Provide adequate ventilation and lighting for all stages of the work.

vi. All staff must have valid occupational health cards issued by Dubai Health Authority.

vii. Provide a suitable store to preserve the dry, refrigerated and frozen materials, according to the volume of work in the restaurant.

viii. Provide washing area with a triple or double stainless-steel wash basin with hot & cold water.

ix. The provision of a large & deep wash basin, with hot and cold water for washing large pots.

x. Provide a preparation area with a single fridge, cutting tools, single wash basin and a preparation table of stainless steel to wash vegetables.

xi. Provide a preparation area with double sink stainless steel wash basin, separate cutting tools, fridge and preparation table of stainless steel for the preparation of meat.

xii. Provide a single wash basin and preparation table of stainless steel for the preparation of fish with separate cutting tools.

xiii. Provide hand wash basins of stainless steel in all preparation areas (according to the number of workers) with hot and cold water & liquid soap & hands drying facilities.
xiv. Provide a single table of stainless steel for the preparation of processed foods.

xv. Provide an electric heating device for keeping food hot (temperature kept higher than 65 degree) and other one for cold foods in 1-4 degree at the serving area.

xvi. Provide shelves of stainless steel or from rustproof materials for drying food and other shelves for cooking tools after washing to dry.

xvii. Provide an area for cooking with an umbrella fixed on the chimney for the withdrawal of steam & the chimney must be higher than the nearest building by 2 meters.

xviii. Provision of at least 3 cooling systems for the reservation of various foodstuff.

xix. Provision of easy flow working process and equipments distribution in the institution should not be interacting.

xx. Provision of stainless steel containers or any approved containers for supplying ready meals for labors at working site & not allowed plastic packaging.

xxi. Grease area should be outside the kitchen connecting with the drainage system.

xxii. Provision of rodents & insect protection facilities fixed on the doors, windows & exists.

xxiii. Provision of dining hall with enough tables, chairs, air condition, lighting, hands wash basins, liquid soap & hands drying facilities according to the number of the labors.
7.2. **General conditions**

a. Maintaining general cleanliness and hygiene at all stages of the work and all the time with the prevention of smoking.

b. Provision of separate area for personal items.

c. Using of wooden substances is not allowed.

d. Provision of suitable & sufficient waste containers automatically closing.

e. Provision of separate area for cleaning substances.

f. If there is food supplying from outside accommodation, the supplier company should have permission from Food Safety Department at Dubai municipality.

g. All delivery food stuff cars should have approval from Food Safety Department at Dubai Municipality.

h. Unless getting the final permission from Registration and Permission Section- Health & health department, not allowed to start the business.