Dubai Municipality
Health and Safety Department

Process Control Management

Health Requirements for Temporary Labor Accommodation
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1. **Purpose**

   1.1. To insure commitment of all temporary labor accommodations with the public health requirements.

   1.2. To insure the implementation of unified health requirement in all temporary labor accommodations in the Emirate of Dubai.

2. **Scope**

   1.3. The health requirement is applicable in all temporary labor 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. Details of implementation:

7.1 Licenses

7.1.1 Trade License of the company issued by The Economic Department.

7.1.2 Permit issued by the Public Health & Safety Department at Dubai Municipality which should be renewed every six months. There are other main requirements to be obtained for the permit:
a) Permit is issued only to construction companies that are executing projects for not more than three years and can’t be extended.

b) Provide project related details (description of the project and completion date).

c) Specify location and camp area.

d) Number of workers.

e) No objection certificate from owners of land and project

Accommodation size should not exceed 23225.76 sq. m. (9.3 sq. m./person)

7.2 Site

7.2.1 Display a signboard at the main gate of accommodation with company name, address, license, telephone and plot number.
7.3 **Buildings**

7.3.1 Buildings should consist of prefabricated portacabins placed on 2 layers of concrete blocks. Bathrooms should be constructed with concrete. Use of asbestos is forbidden.

7.3.2 The space between 2 portacabins should be 1.8 meters.

7.3.3 Corridors/passages between rooms should not be less than 0.5 meters wide and well ventilated.

7.3.4 Room size should not be less than 9.3 sq. meters.

7.3.5 The gaps under the portacabins to be permanently sealed to avoid waste accumulation and entry of pests.

7.3.6 Passages and empty land around portacabins to be paved or covered with aggregate for soil stabilization to control dust blowing.

7.3.7 Obtain approval from Civil Defense.

7.4 **Bedrooms**

7.4.1 Provide area of 3.7 sq. meters per person. Number of persons in any room should not exceed 10, no matter how big the room is.

7.4.2 Provide a bed and a cabinet for clothes to every person.
7.4.3 Carpets and plastic sheets are not permitted on the floors in the rooms.

7.4.4 Walls, ceilings, doors and windows should be well maintained.

7.4.5 Cooking, smoking, eating, storing foods and washing inside the rooms are forbidden.

7.5 **Ventilation, air-conditioning and lighting**

7.5.1 Size of windows in each room should not be less than 10% of the total area of the room. Allow half of the window to be opened to improve ventilation when required.

7.5.2 Area of windows in bathrooms, kitchens and toilets should not be less than 5% of the floor area.

7.5.3 Room temperature should be between 22.5&25 degree centigrade.

7.5.4 Relative humidity in each room should be between 30-60%.

7.6 **Food preparation area**

7.6.1 All food preparation, storage and service area should be as per requirements of the Environmental Health Section at DM.

7.6.2 Follow approved food practices of DM.
7.6.3 Provision of dining hall with wire mesh self closing doors to prevent entry of flying insects, sufficient tables, chairs, air condition, lighting, hands wash basins, liquid soap & hands drying facilities according to the number of the labors.

7.6.4 Obtain permission for all services provided inside temporary labor accommodation (labors supplies room, catering service, mass kitchen, saloon & ect.) from Health.

7.6.5 Accommodation Team, Environmental Health Section at DM and it should meet the health requirements.

7.7 Drinking water

7.7.1 Supply potable water to accommodation.

7.7.2 Water tanks should be approved by DM

7.7.3 The Water tanks should be placed in a clean area far away from pollution, and 2 meters above the ground level.

7.7.4 Water tank should be well maintained and kept covered. They should be cleaned once in every six months by approved water tanks cleaning company.
7.7.5 Should have sufficient number of water coolers fitted with clean filters.

### 7.8 Toilets and showers

7.8.1 Provide one toilet and shower for every 10 persons.

7.8.2 Provide one hands wash basin for every five persons.

7.8.3 They should be kept cleaned.

7.8.4 Provide sufficient number of exhaust fans in bathrooms

7.8.5 Supply running water.

7.8.6 Provide hands cleaning material such as soap.

### 7.9 Waste Disposal

7.9.1 Provide suitable waste containers.

7.9.2 Drainage system should follow the requirements of the Drainage & Irrigation Department at DM.

7.9.3 Contracts with private companies for disposal of solid and liquid waste are required.

### 7.10 Pest Control

7.10.1 To have a pest control contract from approved company by DM
7.11 General safety

7.11.1 Apply general safety requirements approved by Civil Defense.

7.11.2 Provide separate isolation room for isolating persons infected with communicable diseases.

7.11.3 Provide First Aid Room & First aid Box with necessary items approved by Environmental Health Section at DM.

7.12 Other requirements

7.12.1 The Temporary Labor Accommodation should be removed completely after completion of the project and the entire area should be cleaned well.

7.12.2 Provide play grounds for the workers.

8 Health requirements for the services provided in temporary labor accommodation:

8.1 Catering services & mass kitchens:

Permit is granted annually by Registration & permission section / Health Safety Department at Dubai Municipality for the opening or renewal of activity catering services in workers accommodation in accordance with the following health conditions: --
Considering getting the necessary license from the Department of Economic Development

1. 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.

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

3. Not allowed to put any boards or signs that refer to the business.

4. Shop floor must be built of ceramic and the connecting area between walls and floors should be curve.

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

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

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

8. Provide washing area with a triple or double stainless steel wash basin with hot & cold water.
9. The provision of a large & deep wash basin, with hot and cold water for washing large pots.

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

11. 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.

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

13. 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.

14. Provide a single table of stainless steel for the preparation of processed foods.

15. 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.
16. Provide shelves of stainless steel or from rustproof materials for drying food and other shelves for cooking tools after washing to dry.

17. 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.

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

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

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

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

22. Provision of rodents & insect protection facilities fixed on the doors, windows & exists.
23. 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.

9 General conditions:

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

2. Provision of separate area for personal items.

3. Using of wooden substances is not allowed.


5. Provision of separate area for cleaning substances.

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

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

8. Unless getting the final permission from Registration & permission section / Health Safety Department, not allowed to start the business.