


 GOVERNMENT OF DUBAI	Organization Unit: Public Health & Safety Department	الوحدة التنظيمية:	 بلدية دبي DUBAI MUNICIPALITY
	Form sheet title: Health Requirements for the Services Provided inside Labours Accommodations	اسم النموذج :	
	Doc Ref. DM-PH&SD-P7-WI18	رقم النموذج :	

Health Requirements for the Services Provided inside Labours Accommodations

 GOVERNMENT OF DUBAI	Organization Unit: Public Health & Safety Department	الوحدة التنظيمية:	 بلدية دبي DUBAI MUNICIPALITY
	Form sheet title: Health Requirements for the Services Provided inside Labours Accommodations	اسم النموذج :	
	Doc Ref. DM-PH&SD-P7-WI18	رقم النموذج :	

1- Purpose:

- To ensure commitment of all services suppliers in labours accommodations with the public health requirements.
- To ensure the implementation of unified health requirements in all labours accommodations in the Emirate of Dubai.

2- Scope:

- The health requirements are applicable in all labours accommodations in the Emirate of Dubai.

3- Responsibility:

- 3-1 Director of Public Health & Safety Department.
- 3-2 Head of Health Control Section.
- 3-3 Head of Accommodations Health Team.
- 3-4 Assistant Public Health Inspection Officer.



4- Health requirements for the services provided in common labor accommodations:

4-1 Catering services & mass kitchens:

Permit is granted annually by the Health Control Section 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



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 Clinic & Community Health Section at Dubai Municipality.
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.

 GOVERNMENT OF DUBAI	Organization Unit: Public Health & Safety Department	الوحدة التنظيمية:	 بلدية دبي DUBAI MUNICIPALITY
	Form sheet title: Health Requirements for the Services Provided inside Labours Accommodations	اسم النموذج :	
	Doc Ref. DM-PH&SD-P7-WI18	رقم النموذج :	

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 dinning hall with sufficient tables, chairs, air condition, lighting, hands wash basins, liquid soap & hands drying facilities according to the number of the labors.

General conditions:-

- Maintaining general cleanliness and hygiene at all stages of the work and all the time with the prevention of smoking.
- Provision of separate area for personal items.
- Using of wooden substances is not allowed.
- Provision of suitable & sufficient waste containers automatically closing.

 GOVERNMENT OF DUBAI	Organization Unit: Public Health & Safety Department		الوحدة التنظيمية:	 بلدية دبي DUBAI MUNICIPALITY	
	Form sheet title:	Health Requirements for the Services Provided inside Labours Accommodations			اسم النموذج :
	Doc Ref.	DM-PH&SD-P7-WI18			رقم النموذج :

- Provision of separate area for cleaning substances.
- If there is food supplying from outside accommodation , the supplier company should have permission from Food Control Department at Dubai municipality
- All delivery food stuff cars should have approval from Food Control Department at Dubai Municipality.
- Unless getting the final permission from Health Control Section / Public Health Safety Department, not allowed to start the business.