Health Requirements for Workers’ Accommodations
In Fishing Cages Industries
1 - Purpose:
- To ensure commitment of labor accommodations in fishing cages industry with the public health requirements.
- To ensure the implementation of unified health requirement in fishing cages workers’ accommodations in the Emirate of Dubai.

2 - Scope:
- The health requirements are applicable in labor accommodations in Fishing Cages industry 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- Details of implementation:

4-1 Licenses:
4-1-1 The company trade license should be available.
4-1-2 Permit of commercial activity in the accommodation to be available.
4-1-3 Presence of inspection card.
4-1-4 Occupational health cards for food handlers.

4-2 Site.
A sign board must be installed at the entrance of each labor accommodation showing the company full details (Trade license No., Plot No., Telephone No., ……)

4-3 Buildings:
4-3-1 Buildings should be constructed of concrete, not allowed to use portacabins, plywood, or other inflammable materials.
4-3-2 Fire extinguisher should be available in each accommodation according to the concerned authority requirements.
4-3-3 Ensure general safety and display safety signs.
4-4 **Bedrooms:**

4-4-1 All bedrooms should be provided with beds that are elevated from the floor and cupboards for clothes.

4-4-2 More than double beds are not permitted.

4-4-3 Floors should be built of ceramic or mosaic.

3-4-4 Walls, ceilings, doors and windows should be well maintained.

4-4-5 An area of 3.7 sq. meters must be provided for each person.

4-4-6 Number of persons in a room should not exceed 12 people.

4-4-7 Carpets & plastic sheets on floor are not allowed.

4-4-8 physical activities such as cooking, bathing in bedrooms are not allowed.

4-4-9 Adequate Ventilation, air conditioning, and lighting should be provided.

4-4-10 Metallic shoe racks should be provided out side the bedrooms.

4-5 **Ventilation, air-conditioning and lighting**

4-5-1 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.

4-5-2 Area of windows in bathrooms, kitchens and toilets should not be less than 5% of the floor area.

4-5-3 Room temperature should be between 22.5 & 25 degree centigrade.

4-5-4 Relative humidity in each room should be between 30-60%.

4-6 **Food preparation area:**

4-6-1 A suitable food preparation area should be available whether for single use or common use.

4-6-2 Provision of dinning hall with wire mesh self closing doors to prevent entry of flying insects, and sufficient tables, chairs, air condition, lighting, hands wash basins, liquid soap & hands drying facilities according to the number of the labors.

4-6-3 Running water supply must be provided.

4-6-4 Sink for washing utensils is required.

4-6-5 Suitable exhaust fan should be provided.

4-6-6 Gas cylinders should be stored in a safe place behind kitchen at ground floor.

4-6-7 Usage of electric heaters for cooking food is not allowed.

4-6-8 Good quality storage cabinets & shelves must be available.
4-6-9 Food cooking outside kitchens & in corridors is not permitted.

4-6-10 for commercial or large quantities cooking, the kitchen should be as per specifications of Health Control Section at DM.

**4-7 Drinking water:**

4-7-1 Potable water should be provided for the accommodation.

4-7-2 Water tanks should be well maintained, in clean condition and properly covered.

4-7-3 Water coolers should have filters & must be kept always clean.

4-7-4 Water tanks to be protected and well sheltered with providing enough space for cleaning without difficulties.

**4-8 Toilets and Showers:**

4-8-1 One toilet should be provided for every eight persons.

4-8-2 One shower should be provided for every ten persons.

4-8-3 One wash basin should be provided for every five persons.

4-8-4 Floors and walls should be constructed of ceramic (not less than two meters height) & well maintained & clean.

4-8-5 Adequate ventilation and lighting should be provided.

4-8-6 Running water should be provided.

4-8-7 Cleaning material such as soap should be provided.

4-8-8 Waste water should be drained hygienically.

**4-9 Waste disposal:**

4-9-1 Suitable waste containers with covers should be provided.

4-9-2 Solid waste should be disposed properly.

4-9-3 General cleanliness & hygiene condition should be obtained.

**4-10 Pest control:**

4-10-1 A contract with a pest control company should be available.

4-10-2 Self closing doors fitted with fine wires should be available at the entrances of food premises and restrooms.
4-11 First aid:

4-11-1 First aid box with sufficient medicines and kits must be available according to DM-Health Control Section requirements.

4-12 Other Requirements:

4-12-1 Not allowed to keep birds, pets & animals in the accommodations.

4-12-2 Complete separation between ladies & gents (including physical activities & services)

4-12-3 Accommodation supervisor must be present in the accommodation.

5- Health requirements for the services provided in workers accommodations in fishing cages industries:

5-1 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 Dubai Municipality Clinic.
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 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.
- 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.