

**KINGDOM OF CAMBODIA
NATION RELIGION KING**

**Ministry of Health
No. 0330**

Phnom Penh, 01 April 2005

**INSTRUCTION CIRCULAR
ON
REQUIREMENTS FOR HYGIENE OF FOOD SHOPS AND RESTAURANTS**

In accordance with the Law on Control of Quality and Safety of Goods and Services and the Sub-Decree on Human Food Hygiene No. 47 dated 12 June 2003 and according to the policy of the Ministry of Health on protecting and enhancing people's public health in the Kingdom of Cambodia as well as the health of national and international tourists in order to reduce the contagion of diseases caused by unhygienic food, the Ministry of Health (MOH) would like to issue the following instructions.

1. Dining Room

- Must have appropriate size, sufficient light and air circulation, must be easy to clean, decorate, and must not be smelly;
- Forks, chopsticks, spoons, plates, and knives must be sterilised before serving guests or one-time-off utensils must be used;
- Tables must have covers or must be smooth, there must be waste bins with appropriate covers, and there should be sinks for hand cleaning.

2. Kitchen

- Must have sufficient light and air circulation and must be always hygienic;
- The floor must be built in such a way that it is easy to clean and maintain while broken and/or cracked floor must be immediately repaired;
- The wall must be smooth, easy to clean, and cleaning must be carried out on a daily basis;
- Ceiling must be always clean;
- Must have a system to suck out smoke or filthy air;
- Windows must have be covered with nets to keep away pests, bugs and birds;
- There must be now clothes and unused materials and waste;
- Pots, soup spoons, knives, chopping board, and other utensils that are used in preparing and cooking food must be cleaned in a hygienic manner and kept properly. Knives and chopping boards for fresh fish, meat and fresh vegetable or for cooked fish, meat. and vegetable must be used separately,

i.e., there must be a separate set of knives and chopping boards for fresh meat and vegetable and a separate set of knives and chopping boards for cooked meat and vegetable;

- Ingredients and other inputs that are used for cooking must be kept in a hygienic container or place, and must be labeled with names and kinds of the inputs;
- Fresh fish and vegetable must be kept in a refrigerator or cold box or in an appropriately air-conditioned place;
- Must use clean water for preparing and cooking food;
- Must cook the food well, particularly, meat, birds, eggs, and sea food;
- The cooking room must have waste bins with cover and must be cleaned regularly to avoid bad smell; and waste bins must be cleared regularly;
- Water outlets must have cover and be cleaned regularly.

3. Cleaning Rooms and Material Storage

- Rooms for cleaning materials must have sufficient containers;
- Cooking materials and silverware, such as plates, glasses, spoons, forks, and chopsticks must be cleaned with liquid detergent first, then with warm water twice;
- Silverware must be sterilised using modern techniques or by boiling in covered pots, then drying with clean cloths and storing immediately;
- Plates, cups, glasses, pots, forks, spoons, chopsticks and other kitchen utensils must be in sufficient amount according to needs; and after being cleaned and dried, must be stored in a dry cupboard or a clean place that can be protected against dust, pests, and other sources of germs, and must be ready for use;
- The containers that are used for kitchen utensils must not be used for cleaning fish, meat, and/or vegetable;
- Food leftover must be kept in a covered bin, and must be disposed of regularly, and must be always clean;
- The sewers must be covered and cleaned regularly.

4. Rest Rooms

- Must be separated for men, women and employees, and must be in sufficient number according to needs, and must be separated from the cooking room;
- Must be hygienic, have sufficient light, have sinks for hand cleaning and other materials, such as soap, tissues, or towels for drying hands and mirrors, etc.

5. Hygiene of Employees

- Must wear clean clothes or uniforms; for the cooks and those who prepare food, they must wear hats, aprons, masks, and gloves;
- Smoking or eating bitter nuts during work is banned;

- Must clean their hand frequently, especially after returning from the rest rooms;
- Must be physically hygienic, healthy, free from skin diseases and contagious diseases;
- Must undergo health checkup at least once a year and must have certificates of health issued by the Ministry of Health or Provincial/Municipal Department of Health.

The Ministry of Health or Provincial/Municipal Department of Health shall carry out examination of the condition of hygiene specified above at all food shops and restaurants across the Kingdom of Cambodia in order to ensure food safety and to reduce illnesses caused by unclean or unhygienic food at food shops or restaurants.

The Ministry of Health will issue a certificate of health for those food shops and/or restaurants that comply well with the hygiene requirements above.

The Ministry of Health expect that after receiving this Instruction Circular, owners or managers of all food shops and/or restaurants will make efforts to comply with the contents of this Instruction Circular based on the spirit of joint responsibility for the health of consumers.

Minister of Health
Signature & Stamp
Dr. Nuth Sokhom

cc:

- Cabinet of Samdech Prime Minister
- Ministry of Information; all national and private media
- The Ministry of Tourism
- The Ministry of Commerce
- The Ministry of Agriculture, Forestry, and Fisheries
- Phnom Penh municipality
"for information"
- Cabinet of the Ministry of Health
- General Directorate of Health
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- Department of Medicine, Food, Medical Facilities, and Cosmetics "for implementation"
- All Provincial/Municipal Department of Health "for implementation"
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