

Health Regulations for Public Restaurants

Article (1): A municipal licence for a public restaurant shall be obtained before commencement of work.

The restaurant shall consist of:

- Raw material store
- Preparation and washing room
- Kitchen.

Article (2): The restaurant shall be established at a site far from any source of pollution, and its area should be not less than 50m.

Article (3): The restaurant building shall be made of fixed materials with a reinforced concrete roof. The height of the internal walls shall be not less than 4 metres. The internal walls shall be coated with white tiles while the floor shall be covered with suitable non-slip tiles. The ceiling and doors shall be painted in a light colour.

Article (4): The restaurant shall be provided with the following:

- a- Lighting, air-conditioners and exhaust fans as appropriate to the area of the restaurant.
- b- A permanent source for hot-and-cold water.
- c- A drainage system to discharge wastewater according to the specifications
- d- Electric shock insect traps placed far from the cooking area, any opening to be covered by wire mesh.
- e- First Aid Kit .
- f- A container with a proper cover to collect the waste for disposal at sites designated by the Municipality.

Article (5): Appropriate basins shall be provided for washing raw foodstuff and utensils. The basins shall be connected to an approved wastewater system.

Article (6): It is strictly prohibited to slaughter animals inside the public restaurant.

Article (7): The workers shall wear clean uniform and head-dress, and shall observe personal hygiene rules.

- Article (8): Kitchen tools and utensils shall be made of stainless metal and kept in suitable cabinets.
- Article (9): All workers in the kitchen shall have valid health cards issued by the concerned municipality and shall be subject to annual medical check-up, or whenever necessary, and appropriate action shall be taken based on the results of the examination.
- Article (10): Cooked meals shall be delivered in clean containers and delivery in ordinary bags is not permissible.
- Article (11): Refrigerators for preserving the raw material shall be suitable for foodstuff storage according to its nature.
- Article (12): If the restaurant serves grills, a suitable place shall be provided for this purpose. A conical cover at the height of one and a half metres shall be installed and connected with a 30cm diameter chimney, equipped with a filter. The top is to be at least two metres higher than the adjacent buildings within a radius of 25 m and covered with a conical cover and its base is to be connected to the end of the stack by metal joints.
- Article (13): The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.
- Article (14): Any connection between the workers' residence and the kitchen facilities is prohibited.