

## **Health Regulations for Shawarma and Grills Preparation Sites**

- Article (1): The following health regulations for shawarma and grills preparation sites shall be adhered to .
- Article (2): The shawarma and grills preparation stands shall be located on side of the shop's frontage, if the area allows, and within the acceptable boundaries. The area shall not be less than (9) square meters .
- Article (3): The stand shall be made of fixed light materials such as, small blocks, aluminum or glass. It shall be constructed in accordance with the design available in the municipality.
- Article (4): The site shall be provided with two self-shutting doors, one leading to the restaurant hall or coffee shop and the other to the outside.
- Article (5): An exhaust fan shall be installed on one of the side-walls to eject the hot air.
- Article (6): A conical cover connected with a chimney shall be installed above the grill stove. If charcoal is used, the chimney shall be two metres higher than the highest adjacent building within a radius of 25 m.
- Article (7): The roof of the stand shall be made of aluminum or light material. A delivery window shall be provided .
- Article (8): An approval for piped gas used in the site shall be obtained from ROP and fire-extinguisher of suitable size shall be provided .
- Article (9): The preparation table shall be covered by a piece of marble.
- Article (10): The site shall always be kept clean and provided with suitable lighting.
- Article (11): The tools used for preparation (spoons, forks, knives, skewers...etc.) shall be made of stainless metal.

Article (12): The owners of the sites existing at the time the provisions of these regulations are in force shall correct their status within a period not exceeding one year from enforcement .