

Health Regulations for Foodstuff Stores

Article (1): A municipal licence for the store shall be obtained from the concerned municipality prior to practising the activity.

Article (2): Every person working in the store shall have a valid health card issued by the concerned authority, and such persons shall be subject to annual medical examination or whenever necessary and appropriate action shall be taken in light of the results of the examination.

Article (3): Workers shall wear suitable uniform. Frozen foodstuff store workers shall wear uniforms and boots giving protection from cold.

Article (4): The store location shall be suitable, far from any sources of pollution, provided with sufficient light, as well as electric shock insect trapping equipment, and doorways shall be closed with wire mesh.

Article (5): Foodstuff in all stores shall be arranged so that withdrawals shall be made according to validity dates, because it is necessary that validity dates shall continuously be reviewed.

Article (6): Waste, decayed and expired foodstuff shall be regularly discharged at sites designated by the concerned municipality.

Article (7): Precautionary measures shall be taken to prevent entry of direct sunlight, rainwater and flooding into the stores.

Article (8): The use of stores for purposes other than those prescribed for is prohibited and workers shall not be allowed to sleep inside stores.

Article (9): Stores designated for liquid and fresh foodstuff shall be provided with a potable water source for cleaning, with proper drainage.

Article (10): Chemicals, pesticides, detergents and other substances shall be stored in separate storehouses far from those designated for foodstuff.

Article (11): A First Aid Kit shall be provided.

Article (12): The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.

Article (13): The following conditions for refrigerated or frozen foodstuff stores shall be adhered to:

- a- They shall be provided with suitable refrigerators with thermostats to check the outside temperature, the refrigerator size shall be suitable for the stored foodstuff, and a refrigerator shall be allocated for the safekeeping of meat and poultry, another for fish and one more for vegetables, fruits....etc.
- b- The frozen foodstuff shall be placed inside the refrigerators on wooden stands to a height not less than 20 cm, in rows away from the ceiling, to ensure that the refrigeration reaches all stored foodstuffs. Sufficient space shall be left between the rows and refrigerators walls to facilitate easy entry and exit of goods.
- c- Frozen foodstuff shall be kept at temperatures not exceeding $(-8)^{\circ}\text{c}$, and chilled foodstuff at temperatures not exceeding $(-4)^{\circ}\text{c}$.

Article (14): The following conditions for non-frozen and non-chilled foodstuff stores shall be adhered to:

- a) The store area shall be suited to the quantities stored.
- b) The store shall be constructed with fixed materials, the walls and ceiling shall be coated with light oil paint and the floor shall be covered with easily cleanable tiles.
- c) Sufficient air-conditioners shall be provided in all stores so that the temperature shall not exceed $(25)^{\circ}\text{c}$.
- d) Stores shall be free from humidity, which may affect stored foodstuff.
- e) Foodstuff packages shall be placed on tables or shelves at a height not less than (30) cm from floor level to facilitate easy cleaning and shall be organised in rows away from the walls at a distance sufficient for easy entry and exit of goods.
- f) Dry foodstuff shall be stored in separate storehouses away from liquid, fresh and other foodstuff.