



	Requirement and Specifications	Restaurant	Cafeteria	Catering	Canteen	Bakery	Small Bakery	Sweet shop	Grocery Store	Super market	Departmental Stores	Butchery	Vegetable & Fruit	Seafood Shop	Roastery	Mills	Food Store	School Canteen	Tea Stall	Soft Drink	
Area (SQFT)	Minimum kitchen area (additional area might be required based on quantity of food produced/processes)	300	200	1000	500	250	200	250	130	2000	7000	200	200	250	250	150		200	100		
	Minimum Dining area (variable)	100	100		100	100	100	100											100		
Preparation Area	1. Meat Preparation 1 sink (L= 0.3 M x W = 0.5M x D = 0.3 M) Attached Preparation Table (L= 0.9 M x W = 0.5M)	M	M	M	M	NB-2				NB-2	M	M									
	2. Fish/Seafood Preparation 1 sink (L= 0.3 M x W = 0.5M x D = 0.3 M) Attached Preparation Table (L= 0.9 M x W = 0.5M)	NB-1	NB-1	NB-1	NB-1	NB-1				NB-1	NB-1	NA		M							
	3. Vegetables Preparation 2 sinks (L= 0.3 M x W = 0.5M x D = 0.3 M) Attached Preparation Table (L= 0.9 M x W = 0.5M)	M	M	M	M	NB-2					NB-2	NB-2	NA								
	4. Ready to Eat Food Preparation Prep Table (L= 1.2 M x W = 0.5 M)	M	M	M	M	NB-2					NB-2	NB-2	NA						M	M	
Cleaning	5. Dish wash Sinks (hot and cold water supply) 3 Sinks (L= 0.6M X W= 0.5M X D= 0.5M)	M	M	M	M	N/A	N/A							M					M		
	6. Dish wash Sinks (hot and cold water supply) 2 Sinks (L= 0.6M X W= 0.5M X D= 0.5M)	N/A	N/A	N/A	N/A	M	M			NB-2	NB-2		M							M	
	7. Pot-wash Sink (hot and cold water supply) 1 sink(L= 1.0 x W= 0.7 M x D=0.5 M)	M	NB-2	M	M	M									M	M				NB-2	
	8. Storage rack for dirty utensils	M	M	M	M	M															
	9. Storage rack for clean utensils	M	M	M	M	M														NB-2	
	10. Chemical and Equipment Storage (Janitorial)	M	M	M	M	M														M	
Personal Hygiene	11. Mop wash sink with water supply	M	M	M	M	M														M	
	12. Hand wash stations C-1	M	M	M	M	M	M	M		M	M	M		M	M	M			M	M	
	13. Accessible hand wash station C-2	N/A	N/A	N/A	N/A	N/A			M				M						M		
	14. Personal Lockers for staff	M	M	M	M	M															
Storage	15. Toilet C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	C-3	
	16. Dry Food store/ Storage racks	M	M	M	M	M				M	M	NB-2			M	M			NB-2		
	17. Upright Refrigerator	M	M	M	M	NB-2	M	M	M	M	M	M	M	M					NB-2	M	
	18. Upright Freezer	NB-2	NB-2	NB-2	NB-2	NB-2	M	M	M	M	M	NB-2	NB-2	NB-2					NB-2		
Display	19. Chest Freezer C-4	C-4	C-4	C-4	C-4	C-4	C-4	C-4	C-4	C-4	C-4	N/A	N/A	N/A					C-4	C-4	
	20. Holding of Hot Food (Bain Marie/Steam Counter)	NB-2	NA	NB-2	NB-2	NB-2				NB-2	NB-2										
	21. Cold Holding Food ()	NB-2	NB	NB-2	NB-2	NB-2				NB-2	NB-2										
Others	22. Buffet / Display (Hot and Cold)	NB-2	N/A	NB-2	NB-2					NB-2	NB-2									NB-2	
	23. Air conditioning (25C room temperature)	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	M	
	24. Exhaust system	M	M	M	M	M															
	25. Ventilation hood	M	M	M	M	NB-2							NB-2								
	26. Blast Chiller when hot food is cooled	NB-2	NB-2	NB-2	NB-2	NB-2															
	27. Transportation Equipment (Hot & cold)	NB-3	N/A	M	NB-3	NB-3	NB-3	NB-3	NB-3	NB-3	NB-3	NB-3	NB-3	NB-3	NB-3	NB-3	NB-3	NB-3	NB-3	NB-3	
	28. Tandoor oven	NB-4	N/A	NB-2	NB-2																
Codes	29. Fly Trap	NB-5	NB-5	NB-5	NB-3	NB-5	NB-5	NB-5	NB-5	NB-5	NB-5	NB-5	NB-5	NB-5	NB-5	NB-5	NB-5	NB-5	NB-5	NB-5	
	30. Grease Trap C5	M	M	M	M	M							M								
	31. Cooking Area	M	M	M	M	NB-2							M								
	32. Specific Requirements		C6						C7	C7	C7				C8				C9		
Codes	<p>C Conditional Requirements (These rules have to be followed for the relevant requirement. The provision allocated must be mentioned on the layout.)</p> <p>NB Need Based (when the process demands the facility or equipment) M These requirements are mandatory N/A Not Applicable</p> <p>C- 1: Hand wash stations are required (i) at the entrance to the kitchen; (ii) in the ready to eat preparation area; additional requirements may apply</p> <p>C- 2 : When hand wash stations are not a mandatory requirement within the premises, there should be an access to clean hand wash basin within 20 Metres</p> <p>C-3: Food handlers should have access to clean and well maintained toilets located within 20 Metres of the Food Preparation area. When toilets are inside the kitchen, there must be a double door separation and a hand wash station in front of the toilet.</p> <p>C-4: Chest freezers should be used for frozen prepackaged foods only (Ice cream, sausages, nuggets etc). It should not be used for raw meat/ fish/ poultry or food prepared in-house.</p> <p>C-5: Grease traps that are on the floor should not be inside the kitchen. However, exemptions may be provided for traps that are placed below the pot-wash sinks by the Food Safety Dept.</p> <p>C-6: No Rice based meals and curries to be prepared and sold in Cafeteria</p> <p>C-7: Chemicals and non food items must be stored away from food in grocery stores, supermarkets and departmental stores</p> <p>C-8: Milling area should be separated from sale area</p> <p>C-9: The Food List has to be approved by the Applied Nutrition Section of Food Safety Department</p> <p>NB-1 : Only if Fish is prepared. It must be mentioned in the layout that 'Fish Will not Be Prepared in the Facility'</p> <p>NB-2: Only if the equipment is required based on the menu and the process</p> <p>NB-3: When hot and cold food is transported to different locations, facilities to transport food should be available based on the quantity of food transported</p> <p>NB-4: Minimum total area for Tandoor kitchen would be 380 Sq Ft</p> <p>NB-5: Fly traps must be: placed at a height not above 2 M; placed away from light sources; and, should not be visible from outside. Electric Fly Killers without glue boards should not be placed above food preparation and storage area.</p> <p>For further information about the requirements of Food Safety Department of Dubai Municipality, visit our website www.dm.gov.ae</p>																				

1. Layout Submission and Approval Process for Food Establishments

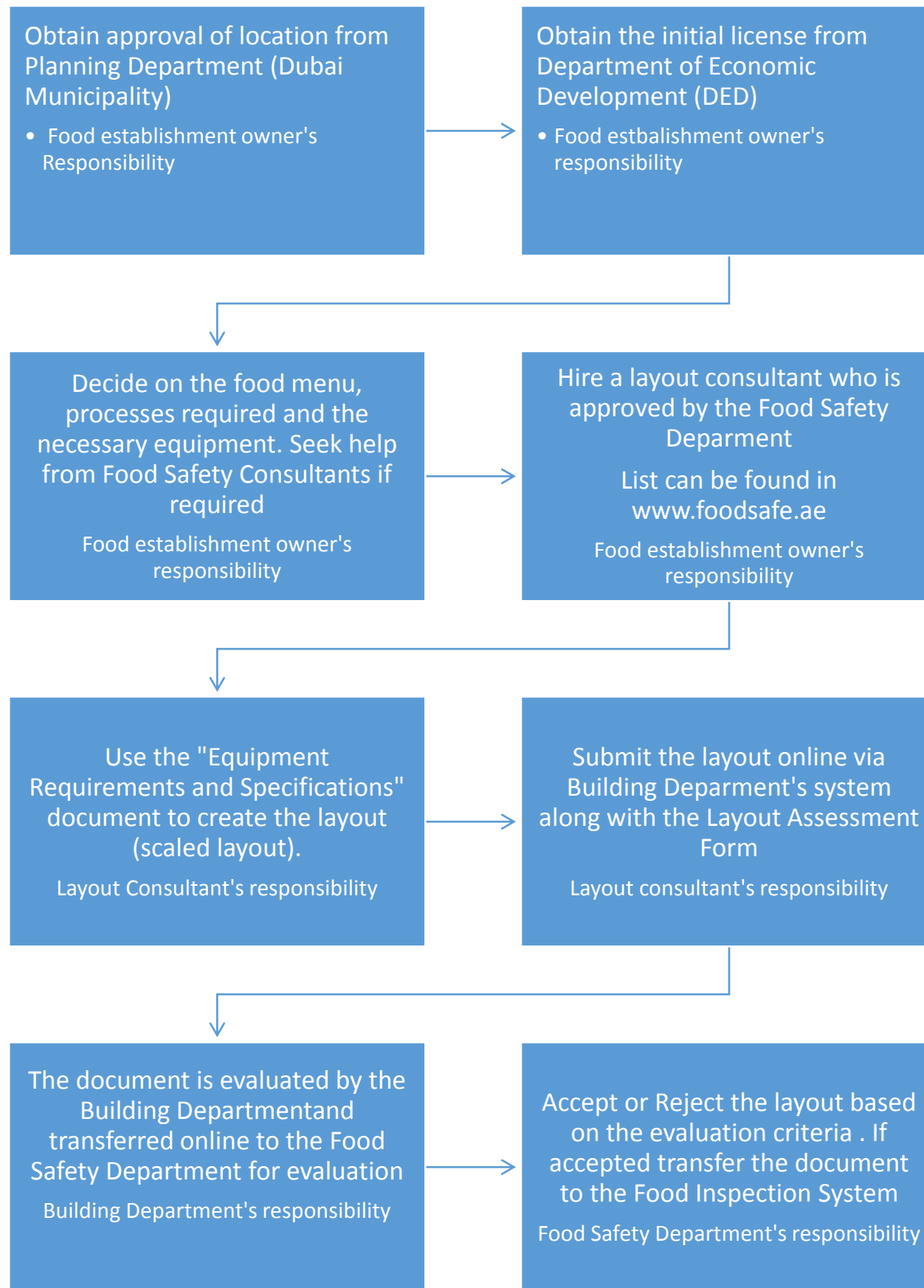


Figure 1: Process for approving New Layout

2. Approval of Consultants for Preparation and Submission of Layout

Layout of food establishments should be prepared by Layout consultants (engineers/architects/food safety consultants) approved by the Food Safety Department.



Figure 2: Process flow for registration of Consultants