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External Circular

تعميم خارجي

To: all Food Establishments involved in importing, selling, preparing, or serving pork products

لكل المؤسسات التي تتعامل في استيراد، بيع وتحضير وتقديم منتجات الخنزير

➔ To regulate handling of pork in Dubai, the Food Control Department of Dubai Municipality has issued the following requirements.

لتنظيم تداول منتجات الخنزير بإمارة دبي، أصدرت إدارة الرقابة الغذائية ببلدية دبي المتطلبات التالية:

- 1- Permissions Requirements for Handling Pork Products in the Emirate of Dubai
- 2- General Guidelines for Handling Pork Products in Dubai requirements.

1. متطلبات تصريح تداول منتجات الخنزير بإمارة دبي.
2. دليل ممارسات تداول منتجات الخنزير بإمارة دبي.

All concerned establishments are kindly requested to abide by these which are attached to this Memo.

يرجى من المؤسسات الغذائية الالتزام بهذه المتطلبات والتي تم إرفاقها مع هذا التعميم.

This circular is effective from the date of issuance.

يتم العمل بهذا التعميم فور إصداره .

خالد محمد شريف
مدير إدارة الرقابة الغذائية

نسخة إلى:

- ➔ مدير إدارة الرقابة الغذائية
- ➔ رئيس قسم رقابة تجارة لاصنية
- ➔ تعميم داخلي (2009/11)



Permissions Requirements for Handling Pork Products in the Emirate of Dubai

(A) Pork Importation Permission

- 1- The importing food establishment must be licensed in Dubai.
- 2- The establishment should submit a request (application form) specifying one of the following activities:
 - a- Importing pork for supplying other food establishments which deal in selling or preparing pork (the importing establishment has to be an approved food supplier).
 - b- Importing pork to be sold or prepared by the same establishment (the importing establishment has to have an approval to sell or prepare pork).
- 3- Provide proper storage facilities which are clearly labeled and separated from other food stuffs.
- 4- A financial deposit of Dhs 15,000 should be paid.
- 5- An annual permit has to be obtained from the Food Control Department of Dubai Municipality after paying a fee of Dhs 200.
- 6- The establishment should comply with all relevant requirements stipulated in the attached general requirements.

(B) Pork Selling permission

- 1- The establishment's license should be a department store or supermarket with an area not less than 2,000 square feet (an area of not less than 5% has to be dedicated for pork products).
- 2- The establishment has to provide the following documents:
 - No objection letter from the landlord.
 - No objection letter from the license owner.
 - Internal floor plan for the storage and selling area.
 - Inspection report from the food inspection section
- 3- A financial deposit of Dhs 15,000 should be paid.
- 4- An annual permit has to be obtained from the Food Control Department of Dubai Municipality after paying a fee of Dhs 200.
- 5- The establishment should comply with all relevant requirements stipulated in the attached general requirements.



(C) Pork Preparation and Serving permission

- 1- The establishment license should be a 5-star hotel as per the categorization of the Tourism Department.
- 2- The establishment has to provide the following documents:
 - Internal floor plan for the storage and preparation areas.
 - Inspection report from the food inspection section
- 6- A financial deposit of Dhs 15,000 should be paid.
- 7- An annual permit has to be obtained from the Food Control Department of Dubai Municipality after paying a fee of Dhs 200.
- 3- The establishment should comply with all relevant requirements stipulated in the attached general requirements.



General Guidelines for Handling Pork Products in Dubai

1- Definitions:

"Food" or **"food product"**, means any food or food product from a source approved by the Food Control Department of Dubai Municipality, whether raw or prepared for human consumption, and whether in a solid or liquid state, including, but not limited to, any meat, meat product or meat preparation; any milk, milk product or milk preparation; and any beverage.

"Pork Products," means any food that is derived from pork and includes all foods with ingredients derived from pigs including gelatin, but not limited to, pork meat and products made of pork meat.

"Food Establishment" refers to any food business that imports, trades, manufacturers, processes or sell food products.

"Authorised Officer" refers to the official from the Food Control Department of Dubai Municipality who is authorized to do the legal approvals on behalf of the department.



2- Importing pork products:

- 2-1 Pork products shall not be imported, exported, processed or sold without obtaining a prior permit from the Food control department.
- 2-2 The food label on packaged pork products shall comply with requirements stipulated in UAE standard # 9 – 2007 regarding labeling of prepackaged foods. The label must state clearly that it is a pork product.
- 2-3 The label has to be approved before importing any pork product.
- 2-4 Pork products shall not be mixed with Halal foods or other foods intended for consumption by Muslims during transportation, storage, preparation, or display.
- 2-5 The importer / trader have the primary responsibility to ensure that Halal products or other foods are not mixed with pork products or any other doubtful ingredients.
- 2-6 It is a violation of law if any of the above requirements are not met and can result in heavy penalties.

3- Storage and Transportation

- 3-1 Refrigerated and frozen items must be stored in designated refrigerators or freezers.
- 3-2 Pork products should be stored in separate containers, cabinets, bins, and storage vessels to prevent contamination with other food.
- 3-3 Items that are dry should be stored in sealed containers. Liquids or wet items should be stored in leak proof containers, which prevent other liquids from accidentally mixing with them.
- 3-4 Containers should be clearly labelled to prevent confusion or contamination. It is preferable to have the items color coded and marked “pork.”
- 3-5 Pork products must be transported in approved vehicles exclusively used for pork products.



- 3-6 Vehicles used for transporting pork products have to be approved from the concerned authority and obtain a permit indicating that the vehicle shall be used in transporting pork ONLY.
- 3-7 During transport pork products should be stored in separate containers, cabinets, bins, and storage vessels.
- 3-8 Space provided for storage pork products should be adequate and based on the extent of activity (An area of not less than 5% of the total area shall be designated for pork products).

4- Preparation

- 4-1 Before commencing any preparation activity the establishment has to approve the layout from the Food Control Department to ensure prevention of cross contamination in addition to providing adequate area and facilities used in preparing pork products.
- 4-2 Complete physical separation shall be provided for the area where foods intended for pork products are displayed or sold.
- 4-3 Pork products should not come into contact with surfaces of utensils and equipment that are used for other food products.
- 4-4 The equipments and utensils should be designated for pork preparation and no other meals should be prepared on this equipment.
- 4-5 Separate, colour coded cutting boards and knives shall be used for pork products.
- 4-6 It is preferred that pork products are cooked on/in designated ovens. If cooked in common ovens, pork products must be cooked last, and then isolated from any other food products.
- 4-7 Warmers for pork products should not be used for other foods.
- 4-8 Plates, utensils and equipments used for pork should be washed separately, preferably in a separate dishwashing machine. It is advisable to use disposable plates if possible.



- 4-9 Access to pork preparation area should be restricted, as much as practically possible, to designated food handlers.
- 4-10 Food handlers can contaminate food in a number of ways. Therefore, food handlers should be sure not to work on both pork and other food items at the same time. Hands must be thoroughly washed before working or touching other food items or ingredients.
- 4-11 It is recommended that certain aprons be designated pork handler's aprons and used exclusively when preparing and serving such food items.
- 4-12 Pork and pork products must prepared, stored, or displayed in areas which are not designated for other food products
- 4-13 These areas must be clearly marked and a sign board should be placed in both English and Arabic language stating 'Pork products only.' The signage should be clearly visible to all customers.

5- Selling of Pork Products

- 5-1 A department store or supermarket will be allowed to display and sell pork products after obtaining a prior approval from the food control department of Dubai Municipality.
- 5-2 An agreement has to be signed between the business owner intending to sell pork products and the landlord before starting any activities related to pork.
- 5-3 Pork products can be sold in a department store or supermarket with an area not less than 2000 square feet.
- 5-4 Space provided for pork products should be adequate and based on the extent of activity (An area of not less than 5% of the total area shall be designated for pork products).
- 5-5 Preparation and storage facilities shall be provided as per the requirements mentioned in sections 4 and 5.
- 5-6 If there is butchery for handling pork products, it shall be separate and equipped with all necessary supplies.



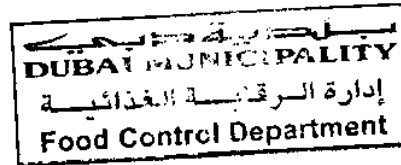
- 5-7 A specific person should be assigned for preparing pork products.
- 5-8 In display, all products must be clearly labelled in Arabic and English and an area where pork products are displayed must be clearly separated from other areas.
- 5-9 The authorized officer from food control department shall verify the layout of the store or the supermarket and provide the approval if the establishment satisfactorily meets all the requirements.
- 5-10 A separate cashier has to be provided to sell pork products.

6- Serving Pork Products in restaurants

- 6-1 Food business operator has the primary responsibility to inform the customer that the restaurant serves pork. Menu card must indicate this clearly on the first page.
- 6-2 Menu card in restaurants must **clearly** identify any product that has pork or derivatives of pork. Such food items should not be put along with names of other foods.
- 6-3 Any food that contains pork or its derivatives must not be served along with other food. Separate serving utensils and equipments should be used
- 6-4 In buffet, an area where pork products are displayed or served must be clearly separated from other areas; and products must be **clearly** labelled in Arabic and English to indicate that such products are pork.

Khalid Mohd Sharif Al- Awadhi
Director of Food Control Department

Cc:
File.Basher



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Our Vision: To create an excellent city that provides the essence of success and comfort of living.