



KINGDOM OF SAUDI ARABIA
MINISTRY OF MUNICIPAL
AND RURAL AFFAIRS
MINISTRY DEPUTSHIP FOR
MUNICIPAL AFFAIRS
GENERAL DEPARTMENT
OF ENVIRONMENTAL HEALTH

LEGISLATION OF FAST FOOD SHOPS



1430H / 2009G

*By the Name of GOD,
the Most Beneficent and Merciful*



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INTRODUCTION

Based on the instructions of Khadem Al Haramain Al Sharifein Cabinet Minister, and his honored heir to the throne Vice Cabinet Minister & Chief of the National Guard, that state the necessity of seriously and diligently working towards raising the performance levels, including the modernization of legislations and systems so that they can be in tune with the ongoing overall development in Saudi Arabia, and in accordance with the latest in the world, while benefiting from the experiences of developed countries. And due to the responsibility carried by the Ministry of Municipal & Rural Affairs toward the health and safety of consumers (within its framework of tasks and obligations), and according to the system identified by the Municipal & Rural system issued in the Cabinet Ministry decision no. (5/m) on 21/2/1397 higrira, in Article (48) of Chapter 5 of this legislation stated: (The Minister of Municipal & Rural Affairs issues legislations, and implementation instructions for this system...).

The Ministry performs a thorough revision of all the legislations and systems in general, and focuses in particular on the systems and instructions of the environmental health and general health, aiming to revise and to work on their modernization and development. These have been rephrased and new items have been added keeping in mind what is applied in developed countries.

These legislations aim in the first place to protect consumer health and safety, and are to be implemented by investors in the field related to general health, and supervising of the implementation is done by concerned institutions of this Ministry and its branches. Therefore these three factors are totally responsible for the implementation and application, and must cooperate in order to attain the goal of its existence in the first place.

We pray to God that these efforts reap their rewards, and the aims from it are realized.

Minister of Municipal & Rural Affairs
Mete'eb Bin Abdel Aziz

OBJECTIVES OF THE LEGISLATION

Food is considered a life necessity that provides the necessary and essential nutrients necessary for growth and a healthy and active body able to perform and become an effective part of society. Foods vary in their forms and types according to the needs and tastes of the consumer. Some foods are produced by transforming the primary food products into various forms, others are handled directly and is served instantly and directly to the consumer through shops preparing and cooking food, like restaurants, cafeterias, fast food outlets, feast kitchens, and dairy, fresh milk outlets.

In order to guarantee that the food is served according to health rules and regulations that ensures that the consumer receives it free from the various food contaminants, and is produced according to all the necessary health requirements, the Ministry has issued the necessary legislations that identify the health requirements and regulations that must be fulfilled in order to obtain licensing for the shops that perform one of these activities separately. Each legislation consists of three main parts.

While the Ministry of Municipal & Rural Affairs requires the workers in this field to abide by the rules for the sake of human health and safety, it looks forward to interacting with them through sharing ideas and suggestions through the Ministry's website: www.momra.gov.sa

May God bless our efforts.

Deputy of Ministry for Municipal Affairs
Mohamed Bin Ali Al-Sheikh

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CHAPTER ONE SCOPE & DEFINITIONS

(ARTICLE 1): SCOPE

Points of this legislative apply to all the various different fast food outlets.

(ARTICLE 2): DEFINITIONS

In applying the points of this legislative, the following terms are defined is:

Fast food meals:

Sandwiches, meals and beverages that are speedily prepared and packaged.

Ready to eat meal:

The food product in all its forms or shapes that has been prepared and cooked by heat and is ready for consumption as it is without need for any further step(s).

Food:

All foods or beverages that are edible or drinkable, except for medications.

Food handling:

Transporting, receiving, processing, preparing, serving, storing, or displaying food products for the purpose of selling.

Food handler:

Any person who comes into contact directly or indirectly with packaged or non-packaged foods, or with tools or equipment, or food products, or surfaces that come into contact with food. Therefore, this person is liable to apply the rules and requirements for food safety.

Safe Food:

Food that is free from duties and characterized by not contaminated with

pathogenic micro-organisms or their toxins which secreted by it, and free from insects or their parts, and reserved all sensory attributes with complete nutritional value.

Food safety:

Food that is guaranteed not to cause any harm to the consumer on preparation or consumption for the purpose it is intended for.

Food validity:

Food guaranteed to be acceptable for human consumption for the purpose it is intended for.

Food chain:

The group of operations through which the primary food product must pass since its receiving and until its final consumption, including receiving, storing, preparing, cooking, service, or waste management.

Food poisoning:

Acute sickness that results from the consumption of a food that could be contaminated with toxigenic microorganisms or their toxins or toxic heavy metals or chemical contaminants.

HACCP "Hazard Analysis and Critical Control Points":

System aimed to analysis of different hazard sources (biological-chemical-physical) and determined Critical Control Points to assurance the safety of food from the identification of the hazard sources which affect on food safety which assessed and controlled from the beginning of food chain to final consume of any food product.

Hazard source:

The existence of an unacceptable polluting source of biological nature (like the spreading of micro-organisms) or chemical nature (organic compounds or pesticides) or physical nature (foreign objects, insects or dust), that affect the



food safety or cause its damage or spoilage, or lead to toxins production in food or forming of other undesirable products.

Critical Control Point:

The point at which the hazard source whatever it is, could be controlled.

Health requirements:

A number of rules/regulations that must be abided by in all shoperes where there is handling of food.

Cleanliness:

Removal of unwanted waste or objects such as dust, food remains, dirt, grease or any other foul thing.

Contamination:

The subjecting of food products or their surrounding environment to the various contaminants.

Contaminants:

Any foreign objects not added to the food intentionally (biological, chemical or physical), but is transferred to it through the surrounding environment, therefore negatively affected its safety or validity.

Disinfecting:

Decreasing the number of micro-organisms in the environment surrounding food to the safe level that does not harm the food safety or validity, using approved chemical or physical methods.

Preparations:

All the needs necessary for the establishment that fit the nature of its activity, even it is a food-related or general health related establishment.

Licensing:

A business document that is issued by the specialized municipality that authorizes the operation and continuation of the activity in the food establishments after fulfilling all the needed requirements. The license is valid only for a certain time period and must be renewed regularly.

Cooking Degree:

The temperature used at which the food product is done while cooking, and at which it reaches the point where it is ready and suitable for human consumption.

Filling & Packaging:

Placing the food product in an appropriate container that allows for displaying in front of the customer according to its nature, and carrying the required data according to the requirements of the food card.

Food label:

Any patch, or pictured or descriptive whether written, printed, or marked with protruding lettering, attached to the food container or placed with/on it.



CHAPTER TWO GENERAL REQUIREMENTS

(ARTICLE 3): GENERAL

The considered articles from 4 to 10 are general objected requirements that must be fulfilled in order for the licensing to take place and the business to operate and proceed.

(ARTICLE 4): LOCATION & AREA

The following requirements must be fulfilled:

- 1-The shop must not be located in areas that pose environmental risks threatening the food safety.
- 2-The shop must be located that is not exposed directly or indirectly to any source of contamination.
- 3-The shop must be located in an area where no disturbance or harm could come to its neighbors.
- 4- The location must be authorized for this kind of activity.
- 5-The shop must have a safe drainage system.
- 6-The area must allow for ease in the operation that is in accordance with the quantities of food produced, must allow for the healthy running of meal preparation and production.
- 7-In the case of the existence of a hall connected to the shop to serve meals to seated customers, the area of this hall must be in accordance with the number of customers.

(ARTICLE 5): BUILDING

The following requirements must be fulfilled:

- 1-The inner design of the building must allow for the smooth running of all stages of the business operation to guarantee the safety of food, by dividing the shop into several sections.
- 2-The building must be made of bricks and steel or aluminum or glass fibers or their equivalent of the same quality or appearance in touristic places and

parks, properly built according to the technical laws abided by and the system abided by.

- 3-The use of the material Asbestos is strictly forbidden, or any other material that contains Asbestos or any harmful element.
- 4-The building must be free from cracks that could allow the entrance or existence of any insects or rodents.
- 5-The floors must be made of non-absorbent, water-proof materials, that are also easy to clean and wash, and of materials that are not affected by manufactured cleaning products.
- 6-The floors must be even, free from cracks & holes, and with a slight bending towards the drainage exits.
- 7-The floors must be made of rough ceramic tiles that is high in durability against friction and erosion.
- 8-The walls must be painted by suitable paint or equivalent from light-colored appearance and quality, preferably white, and must be even and smooth to allow for easy cleaning.
- 9-A light-colored ceramic must cover the walls to the ceiling and floors of places where there is preparation, cooking, washing, receiving primary food products and places where steam rises or volatile oil.
- 10-The ceilings are to be painted with a light-colored oil smooth paint that is easy to clean, that doesn't allow for the accumulation of contaminants, dirt, and lessens steam accumulation and growth of microbes and moulds.
- 11-Artificial hanging or wooden ceilings are strictly forbidden in the areas where cooking, preparation, washing, take place, or in storage areas.
- 12-Corners between walls, and also floors and ceilings must not be sharp, and preferably have a round edge or a 45 degree angle for ease in cleaning and disinfecting and to avoid the accumulation of contaminants.
- 13-The main face of the shop and the doors must be made of aluminum and glass, so as not to let in water and non-absorbent, with a smooth surface that is easy to clean, and are firmly closed by themselves.
- 14-Windows are to be made of aluminum and glass or any other non-rusting metal, and must be fitted with a screen with small holes to avoid the entrance of insects and rodents, and be easy to clean.



- 15-The building must be well-ventilated to avoid the rise in internal temperature, and ensure that steam are not condensed or dust accumulated. Kitchen absorbing fans and electric fans have to be installed in a number and design that suits the area of the place and amount of steam in it, and/or that the building be air-conditioned, especially the dining hall.
- 16-Lighting must be sufficient (whether natural or artificial) in all areas of the building, and it is necessary to install extra lighting units that would come into use if there is a power cut.

(ARTICLE 6): RESTAURANT SECTIONS

In order for the smooth running of the business through the stages of the food preparation chain, avoiding food contamination, and for the connections to be good between the different departments. In order to realize these aims the restaurant should be divided into the following sections:

Section 1 – Preparation, processing & Cooking Place

This section must be provided with:

- 1-One or more smooth-surface tables made out of non-rusting metal one-piece, or with a thick marble one slab surface.
- 2-A suitable number of basins made out of non-rusting material, each basin with a tap producing pure drinkable water, and connected to the drainage system of the shop.
- 3-A floor drain to regularly drain excess water.
- 4-Two bins with firm covers to get rid of the wastes and remains. The bins/containers are to be made of non-permeable material, and of the type that opens from the top automatically as you step on the pedal to avoid contaminating the hands.
- 5-A large water heater with a capacity of no less than 120 liters.
- 6-Various tools and equipment such as, tools for peeling, preparing and chopping vegetables, electric ovens, a water heater, cabins for heating food and keeping it hot, electric heater to heat bread, electric, gas or coal grills, electric or gas stoves for cooking.

- 7- Metal or marble shelves to store the tools, equipment, and kitchen pots being used in this department.
- 8- One or more refrigerators with a maximum degree of 4 °C, and another for freezing whose temperature does not exceed -18 °C
- 9- Various tableware.
- 10- An ice machine when needed.
- 11- A funnel to eliminate the accumulation of smells and smokes.
- 12- A safe net for the gas needed for the stoves and ovens.

Section 2 – Food Service and selling Hall

This section must be located at the front of the shop on the main street, and separated from the department where the preparation and processing take place using a wide window, and directly facing it is the counter for selling and receiving customer orders. This department must be provided with:

- 1-A counter made of marble or an equivalent material, extending the length of the selling area.
- 2-An electric beverage maker, with a suitable filter fitted on the connected water source. The mixing must be done inside the machine, and manual mixing outside of it is strictly forbidden.
- 3-A waiting area must be provided with chairs for the customers to sit and wait until their meals are ready.
- 4-A salad buffet for the salads prepared by the restaurant, which is constituted of an open display fridge with a degree not exceeding 4 °C
- 5-Preferably air curtains should be installed at the shop doors from the inside to prevent the entrance of flying insects.
- 6-A large water cooler.
- 7-In case of the food hall is connected to the shop, this hall must be furnished with tables and chairs that comply with the area of the hall, and the tabletops must be easy to clean and disinfect.



(ARTICLE 7): THE STORES

7-1 Stores must be divided to the following sections:

- A- Fixed food products section: Foods are stored here at room temperature (25 °C).
- B- A separate section from the store area, to store poisonous or chemical substances such as insecticides, cleaning & disinfecting products, cleaning tools. These are all to be stored in a closet with a firm lock in case there is no other space available for this purpose.
- C- Packaging & filling section.
- D- Cooling and freezing store

- 1- A refrigerator to store fresh foods, including vegetables, fruits, meats, fish and poultry, whose cooling temperature does not exceed 4 °C.
- 2- A freezer to store frozen meats and poultry, with a maximum temperature of -18 °C.
- 3- A vertical glass-front refrigerator to display cold beverages.
- 4 - A glass-front freezer to display ice-cream.

7-2 Requirements for the Food Products Store

- 1-Its area must be in accordance with the quantities of goods being stored in it.
- 2-The store must be equipped with a sufficient number of metal shelves (painted with an appropriate paint to prevent rusting), given the lowest shelf is at least 30 cm above the ground level.
- 3-The shelves must be at least 30 cm far away from the walls.
- 4-Strictly forbidden inside the store area is the existence of sources of humidity such as water taps.
- 5-The existence of natural lighting that must be ensured by a sufficient number of windows covered by a tiny-holed net and or the providing of sufficient artificial lighting.
- 6-The store must be well-ventilated to prevent the rise in temperature inside of it, by installing kitchen fans in accordance with the size of the store, or installing air-conditioning, or both.
- 7-The store must be equipped with electric insect killers, at the rate of a 60 cm insect killer for each 50 m² of ground floor, to eliminate insects, in addition to ultrasound equipment to eliminate rodents.

(ARTICLE 8): UTILITIES & SERVICES

8-1 Electric Networking

The following requirements must be met:

- 1-The type of electric cables, wires and pipes must be in compliance with the fixed measurement standards.
- 2-The electric cables must be in accordance with the electric load.
- 3-The electric cables should occupy a maximum area of half the area of the pipes.
- 4-The lighting circuits are to be disconnected from the regular electric circuits (for loads up to 15 amperes), and power circuits (for loads higher than 15 amperes), given the power circuits are separate.
- 5-All electrical networking and connections are to be accomplished according to the fixed technical standards agreed upon, to ensure the safety and protection of both visitors and staff.
- 6-The lighting units used must not allow the escape of dust or steam, and be against explosion.
- 7-The electric distribution panel must comply with the fixed laid technical standards in terms of manufacture material, the types of automatic switches, and all other components.

8-2 The Water Source

The water source must be safe and fulfill the following requirements:

- 1-The water used must come either from a main water source, or from a safe, healthy, known water source that is far from any source of contamination and from drainage water, and is proven to be appropriate for human consumption through certified laboratory tests.
- 2-The underground drinkable water tank must be far away from the drainage tank, to avoid contamination.
- 3-It is preferable that the upper tank be cylindrical for ease in cleaning, and manufactured either from fiberglass or non-rusting materials that comply with health requirements, far from contamination sources. The water is to be taken from it through a network of pipes made out of steel, non-rusting metal or plastic, any of which must comply with and fulfill the health requirements.



8-3 Toilets

Providing toilets and hand washbasins in a suitable number in the food hall. In restaurants where there is a food hall for families, two whole toilets must be provided; one for men and the other for women. Each toilet must be provided with a number of toilets and washbasins that is in suit with the number of customers during the rush hour. Toilets must also be provided for staff at a rate of one toilet per ten staff; each washroom containing two toilets; preferably one of them would be a modern toilet.

The following requirements must be met:

- 1-The toilets must be in a separate area that is far away from the area where food is being processed, and not open directly onto that area.
- 2-The toilets must be separated from the washbasins for washing hands.
- 3-Each toilet must have its own door.
- 4-The outer section of the staff toilets are to be designated for changing clothes, and are to be provided with closed cabinets for the keeping of clothes.
- 5-The toilets must be provided with a firm door that closes automatically, made out of aluminum or any other non-rusting metal.
- 6-The toilets are to be well-ventilated and well-lit.
- 7-The toilets are to be equipped with an absorbing fan to suit their size, in addition to a bin and a bidet.
- 8-The washbasins are to be provided with liquid soap or any other suitable disinfecting agent, paper towels or hot air drying machines, and waste. The use of cloth towels is strictly forbidden to avoid infection.
- 9-It is preferable that the water taps be of the kind that works automatically, or by stepping by the foot, to avoid hand contamination.
- 10-The toilets should be equipped with a water heater to make hot water available.
- 11-Instruction signs are to be displayed to guide staff towards the right and correct methods to wash hands, especially after using the toilets.

8-4 Drainage

The following requirements must be met on getting rid of liquid wastes

- 1-Drainage goes to the drainage network in areas where there is a main drainage system; otherwise it goes to a drainage tank whose size is appropriate to the volume of liquid waste and the shop's drainage water. It must also be far away from the underground drinkable water tanks by a minimum distance of 10 meters, and at a level that is half a meter lower than the water tank.
- 2-Strictly prohibited is the existence of any drainage hole on the ground of the food hall in the restaurant.
- 3-There must not be a drainage tank underneath the restaurant ground or any of its buildings. The drainage tank must be outside the restaurant building, and in the direction opposing the wind direction to avoid the traveling of smells via the air. The drainage tank must also be emptied whenever the need arises.
- 4-The shop must not contain within it pipes, drainage extensions or toilet drainage elbows.
- 5-The drainage pipes for the restaurant operating areas are to be separated from the drainage lines for toilets and hand washbasins, to be directed outside the shop directly.
- 6-The shop's ground level must be higher than that of the street where it is located; and there must not be inspection rooms on that pavement beside or in front of any of the shop doors, to avoid water escape and resulting contamination.

(ARTICLE 9): PREPARATIONS

The following requirements must be fulfilled:

- 1-All tools and cooking pots and pans being used in preparing, processing and cooking serving the food must be appropriate enough to use, in good state, and made of non-rusting materials.
- 2-Strictly forbidden is the use of any tools or cooking utensils made out of red copper or any other metal in whose composition goes any toxic heavy metal like lead, cadmium or antimone.
- 3-An appropriate number of refrigerators to keep food products (primary or ready to be served), one for primary food substances and another for ready



- to serve foods. Mixing these two categories in storage is strictly prohibited. A well-ventilated, separate space is to be allocated to the refrigerators in the first department of the shop, to avoid the rise in temperature which could affect the efficiency and performance of the refrigerators.
- 4-The refrigerators are to be equipped with a thermometer installed outside of them in a suitable spot which allows for easy reading of temperature.
 - 5-Preferably the refrigerators should be equipped with ultraviolet ray lamps for constant disinfection and to prevent the growth and proliferation of microbes.
 - 6- Electric insect killers are to be installed, at the rate of a 60 cm insect repellent for each 50 m² of ground floor, to eliminate insects. These repellents must be located in suitable spots and not be used in areas where food preparation and cooking take place to avoid the danger of dead insects falling into the food.
 - 7-A sufficient and suitable number of water heaters, each with a minimum capacity of 120 liters is to be provided.
 - 8-Certain tools and equipment are to be dedicated for the preparation of meats and poultry, and others dedicated for the preparation of vegetables.
 - 9-Use of knives with wooden handles is strictly prohibited; instead knives with compressed plastic materials are to be used.
 - 10-Stoves and ovens operating by gas, electricity or kerosene are to be used; diesel is not to be used as a fuel source.
 - 11-A chimney with an appropriate minimum circumference of not less than 50 cm is to be built in case of the use of coal grills. This chimney is to be at least 2 meters high above the roofs of neighboring buildings so as not to negatively affect or harm neighbors; and it must be equipped with an absorbing fan to eliminate the smoke.
 - 12-In the case where there are ovens in the preparation area, they are to be built of red thermal brick, and they must not be too close to the walls of neighboring residential buildings. In case this is not possible, heat insulating materials such as natural or artificial cork or glass wool are to be installed between the walls of the oven and neighboring walls.

- 13- Doors of the food hall restaurant (if presented) must be equipped with air curtains to prevent the entrance of insects, and also to prevent the escape of conditioned air

(ARTICLE 10): SAFETY & SECURITY

- 1-Instruction signs must be placed explaining how to deal and what to do in case of a fire.
- 2-Instruction signs must be placed explaining the steps to be taken to evacuate the place in case of an emergency.
- 3-Fire extinguishers must be provided in appropriate quantities and sizes in accordance with the instructions of the civil defense. A card stating the expiration date and the dates of performing the routine checks on them are to be fixed on the surface of the extinguishers installed throughout the whole building's utilities and preparations. Safety and security regulations must also be fulfilled according to the instructions of civil defense.
- 4-A first-aid kit must be made available, that includes essential medical supplies like medical ties, cotton, gauze, disinfectants and supplies to deal with wounds.



CHAPTER THREE SPECIAL REQUIREMENTS THE FOOD CHAIN

(ARTICLE 11): RAW MATERIALS

The use of primary products that display signs of spoilage, are past their expiration date, or are of unknown origin, is strictly prohibited.

(ARTICLE 12): TRANSPORTATION OF FOOD PRODUCTS

An appropriate vehicle of transportation must be used for each type of food product being supplied. Fresh meats, fish and poultry are to be transported in a refrigerated environment at a temperature not exceeding 4 °C. Frozen foods are to be transported in a freezer environment at a temperature not exceeding -18 °C.

(ARTICLE 13): STORAGE

The following requirements must be met on keeping and storing food products in the cooling or freezing stores:

- 1-The food products must be organized within the refrigerators to protect them from being contaminated, or from one product spoiling another, and based on the oldest production dates.
- 2-The rule of First in First out (FIFO) must be followed.
- 3-Strictly prohibited put fresh foods such as fresh meats, poultry, fish, with cooked food (ready to eat), in the same refrigerator to avoid cross contamination.
- 4-Vegetables must not be left wet or uncovered on the refrigerator shelves.
- 5-Vegetables and fruit in the refrigerator must be inspected daily to get rid of the spoiled or flawed pieces.
- 6-Ensuring that frost does not get accumulated by defrosting regularly to maintain the cooling efficiency of the refrigerator.
- 7-Ensuring that the refrigerator is located far away from any heat source.
- 8-Cutting power off the refrigerator for any reason whatsoever is strictly prohibited as long as food products are contained in it.
- 9- Storing directly on the floor of the refrigerator is strictly prohibited

The following requirements must be followed on storing food products:

- 1-Storing directly on the floor of the storage room is strictly prohibited; plastic bases or high wooden boards above ground level must be used to enable the ease in cleaning underneath it.
- 2-Placing the food products in an organized fashion with no cluttering, to enable the ease in the observation process.

(ARTICLE 14): MEAL PREPARATION

The food is to be cooked very well so that the temperature of the inner textures is no lower than 70 °C, in order to eliminate causes of disease.

(ARTICLE 15): FOOD PRODUCTS

The following requirements must be fulfilled:

- 1-All kinds of food products must be protected against exposure to flies, insects, rodents, or any source of contamination such as dust or any other source.
- 2-The fresh meats being used are to have been slaughtered at one of the formal slaughterhouses.
- 3-The temperature of the place where cold food products such as meats, poultry, vegetables, fruit, salads and juices, are to be stored must not exceed 4 °C.
- 4-All cooked foods that are ready to serve are to be kept at a temperature higher than 64 °C, always being covered, using a water bath or any other appropriate method.
- 5-Strictly forbidden is that cooked foods come into any contact with any primary or fresh product, or the use of pots/pans that have been used to transfer or keep any fresh food in transferring or keeping any cooked food except after washing, cleaning, disinfecting and drying extremely well.
- 6-Stricly forbidden is the use of hot water coming out of the heater in preparing foods or beverages.
- 7-Stricly forbidden is preparing mayonnaise salad inside the restaurant; instead ready-made mayonnaise of known origin is to be used.
- 8-An information card is to be posted on foods that are ready to be cooked and are being refrigerated, stating the name of the dish, preparation date, and expiration date by day, month and year.



(ARTICLE 16): USE OF FROZEN FOOD PRODUCTS

Frozen food products must be thawed inside the refrigerators at a temperature not exceeding 4°C for a minimum period of 8 hours. Re-freezing the product again or re-freezing any part of it is strictly forbidden.

(ARTICLE 17): ADDITIVES

All additives such as colorings, improvers, flavor enhancers, condiments, salt and others must be compliant with the fixed standards for each product sort.

(ARTICLE 18): SHAWERMA

The following requirements must be fulfilled:

- 1-Meats and poultry being used to make Shawerma must be compliant with the fixed laid standards and fit for human consumption, without any signs or evidence of spoilage, foulness or disease.
- 2- meats used to make Shawerma must be prepared out of only one kind of meat
- 3-Strictly forbidden is the use of tubs connected with drainage for the purpose of thawing frozen meats or poultry used in making Shawerma. Thawing must take place in inside the cooling refrigerators as stated in (Article 16) of this legislative.
- 4- During marinating, it must be kept at a temperature of $(- 5 \pm 1 ^\circ\text{C})$
- 5-Prepared Shawerma that is ready to be cooked must be kept covered, in the cooling refrigerators at a maximum temperature of 4°C.
- 6-The Shawerma must be cooked well and thoroughly using low heat.
- 7-Shawerma cooking equipment must be made out of non-rusting metal, including the central metal stick and the tray underneath the Shawerma which are also to be made of non-rusting metal, and with a bending and tolerance for heat.
- 8-Only equipment operating by electricity, gas or coal as fuel are to be used, and not any other source of fuel is strictly forbidden.
- 9-The Shawerma must be sliced into thin slices after it has been cooked; slicing before it is absolutely cooked is strictly forbidden.
- 10- The percentage of meat to the other ingredients allowed to be added to the

sandwich, must be around 50 % to the whole

- 11-Cutting the source of heat off the Shawerma grill is strictly forbidden.
- 12-Slicing excess amounts of Shawerma is strictly forbidden; Shawerma must be sliced only on being ordered.
- 13-Keeping Shawerma that has been cooked from a previous day is strictly forbidden.
- 14- Tongs and spoons must be used in adding the meat and other ingredients to the sandwich, hands are not to come into contact with the meat or other ingredients.
- 15-The Shawerma cook must use only paper napkins, and never cloth towels.
- 16- Appetizers, green salads, fried vegetable slices may be added based on good production circumstances.
- 17-Salads and mayonnaise being used are to be kept in a bowl with crushed ice to maintain their coolness and suitable temperature.
- 18-Locating the grill outside of the shop limits that have been licensed is strictly forbidden. It is to be allocated a special separate space inside the shop, which must also be provided with a chimney and an electric kitchen fan to get rid of the steams and smoke.

(ARTICLE 19): SERVING FOOD PRODUCTS

- 1-Serving any food product (food or beverages) that display any signs or evidence of spoilage, foulness, or are fit for human consumption, is strictly forbidden. These edible products must be compliant with the fixed laid standards that relate to each kind.
- 2-Serving any foods or beverages prepared or cooked from a previous day, especially Shawerma, is strictly forbidden.
- 3-Serving juices that are ready or prepared from a previous day is strictly forbidden. Juices are to be made instantaneously upon order in front of the customer.
- 4-Serving any food that has been previously cooked in places where it is not authorized to have been cooked in, or in another restaurant other than the one where the activity/business is taking place, is strictly forbidden.
- 5-Running the activity outside of the shop limits is strictly forbidden.



(ARTICLE 20): GENERAL CLEANLINESS

The following requirements must be fulfilled:

- 1-Use of the manufactured cleaning agents recommended (listed in the Appendix) in cleaning pots/pans, equipment, surfaces coming into contact with food, paying attention to dry them directly after washing and before storing.
- 2-Posting instructional stickers on following rules of general cleanliness in places where food is being received, prepared, processed and cooked, and also in storage areas, toilets, so as to be portrayed clearly to all staff which have to abide by the rules stated.
- 3-Strictly forbidden is the use of sponges and cloth towels in cleaning or drying surfaces, equipment, cooking pots/pans, kitchen tools; instead of highly-absorbent paper towels must be used.
- 4-Equipment, tools, pots/pans, and also operating surfaces, display windows and cooling refrigerators, and sinks must be manufactured from materials that allow for easy cleaning and are non-rusting.
- 5-In washing tools, equipment, pots/pans, and surfaces in the kitchen, the multi-stage washing technique (rinsing with running water, washing with detergent rinsing with running water to get rid of the detergent, drying), is to be followed.
- 6-Paying absolute attention to the cleanliness of the areas where meat, poultry and vegetables are being processed and prepared.
- 7-Strictly forbidden is the use of wooden boards in cutting and preparing meats, poultry and fish; instead of, boards made of a non-porous, easy to clean material are to be used, to prevent contamination.
- 8-Placing knives and other tools used in preparing foods in a disinfecting formula (as shown in Appendix) after each use, and after washing well.
- 9-Keeping tools, plates, utensils in designated firmly-closed cabinets after washing, or on top of shelves made of non-rusting material.
- 10-Removing any tools or pots/pans/utensils that are not being used in the kitchen.
- 11-Equipping the restaurant with a sufficient number of water heaters, each with a minimum capacity of 120 liters.
- 12-Collecting waste in plastic disposal bags that are placed in firmly-closed

containers of the sort that opens automatically by stepping by foot. The bags must also be tied firmly in preparation for regular disposal in the appropriate, allocated places or through the garbage collector if any.

- 13-Washing and disinfecting the waste disposal containers daily using cleaning agents and disinfectants, so they will be clean when needed for use (listed in Appendix).
- 14-Caring for the cleanliness of toilets and hand washbasins, and disinfecting daily using disinfectants (listed in Appendix).
- 15-Washing the floors daily, taking care that the water used in washing does not escape outside the restaurant limits.

(ARTICLE 21): OPERATION & MAINTENANCE

- 1-Regular maintenance of the building and its utilities whereby the inner walls and ceilings are re-painted regularly. As for the outside of the building, its walls should be re-painted whenever necessary.
- 2-The water tank must be cleaned and disinfected regularly using chlorine formula at a concentration of 200 ppm for 20 minutes, or a concentration of 100 ppm for 30 minutes, in the places where there is no main water network.
- 3-Ensuring that there us no leakage from the fall pipes, drainage pipes in the neighboring landings to the operating areas, so as to avoid the occurrence of water spraying that could be transferred through the ventilation openings to the inside of these places.

(ARTICLE 22): LICENSING

The restaurant owner or manager must display the business licensing in an obvious location.

(ARTICLE 23): HEALTH INSPECTION RECORD

The restaurant owner or manager in charge must constantly keep on the premises the health inspection record that is issued to him with the license, and must present it to the inspector on each visit. The shop/restaurant owner or manager in charge must not for any reason whatsoever make any change in any of the data or comments inside the record, by scraping, erasing, removing or in any other way.



CHAPTER FOUR EMPLOYEES

(ARTICLE 24): EMPLOYEE HEALTH & MEDICAL EXAMINATION & HEALTH CERTIFICATES

Firstly: Employee Health:

Staff in the field of producing, manufacturing and handling foods, must be healthy, free from disease, and fulfilling the following requirements:

- 1-Having valid health certificates that prove their safety from infectious diseases, and prove that they don't carry the viruses for these diseases.
- 2-Immunization against the following diseases:
 - A-Meningitis, bi-annually.
 - B-Typhoid, two dosages separated by one week at least bi-annually.
 - C-Any other immunizations as seen necessary by the concerned medical offices.
- 3-Any employee who receives a wound at work must be removed from the work environment until the wound is fully and securely covered with a medical water-proof plaster of a bright color. A first-aid kit is to be made available for this purpose. Also, gloves must be worn during the handling of any food products.
- 4-To be removed immediately from the work environment is any employee who displays signs of sickness, diarrhea, skin pores/rashes on his hands, or there is proof that he is mixing with a person with an infectious disease. The manager/person responsible must report any infectious disease that occurs to one of his staff, to the specialized medical offices.

Secondly: Medical Examination for Health Certificates:

Health certificates are issued after performing the necessary medical tests on the employee/worker, including the following:

- 1-Clinical examination on the employee:

- A-Chest
- B-Stomach

- C-Skin diseases
- 2-Laboratory tests
 - A-Blood test for each of Typhoid and Paratyphoid.
 - B-Stool test for Parasites.
 - C-Stool test for Salmonella, Shigella and Vibrio Cholera.
 - D-A swab from the nose and throat for Diptheria.
 - E-Chest X-ray.

The tests and immunizations against diseases are to be performed at the medical units and centers, hospitals affiliated with the Ministry of Health, private clinics, clinics, or private hospitals authorized to perform these tests by the Ministry of Health.

(ARTICLE 25): HEALTH CERTIFICATE VALIDITY

The health certificate is valid for one year and is to be renewed before its validity ends by at least 15 days. The same previous steps are to be taken in order to obtain a new certificate.

(ARTICLE 26): PERSONAL APPEARANCE & BEHAVIOR

All employees are to respect and abide by the following rules:

- 1-Following the rule of "Clean wherever you are" which manifests in re-washing hands immediately in the correct way at the start of the shift, after the handling of fresh foods or any contaminants, after each process of food preparation or processing, after each stop, after eating or touching any body part like hair, mouth, nose, after sneezing or spitting, or after going back to the restaurant/shop in case of going out for any reason.
- 2-Employees must have a good appearance with absolute care for cleanliness of body, personal hygiene, disinfecting hands with harmless substances before entering the workplace, and especially after leaving the toilet.
- 3-Wearing a clean uniform during work (preferable a white uniform), that is kept in the special cabinets, with a special changing room equipped with closed lockers.
- 4-Wearing protective clothing and special shoes whenever needed at the workplace.



- 5-Covering the hair by wearing a hair-cover, and taking care of nail cleanliness and neatness.
- 6-Wearing disposable gloves and a mask to cover the nose and mouth during work at preparing meals and making salads.
- 7-Touching the hair, nostrils, mouth or ears is strictly forbidden; and so is spitting.
- 8-Wearing personal belongings like jewelry, rings, watches, pins, is strictly forbidden during preparing/cooking food, or even bringing them to food preparation areas.
- 9-Stricly forbidden is eating, drinking or smoking within the food preparation areas and adjacent areas.
- 10-Completely refraining from sleeping in the workplace or the storage area.

CHAPTER FIVE OBSERVATION OF LEGISLATIVE IMPLEMENTATION

(ARTICLE 27): OBSERVATION OF LEGISLATIVE IMPLEMENTATION

The Ministry of Municipal and Rural Affairs represented in the societies, Municipals, and village associations, is responsible for observing and supervising the implementation of the legislative requirements in all area of Kingdom Saudi Arabia. As for the villages and areas where there is no baladia or village associations, and there are centers for primary health care, these health centers, as part of performing their general health-related activities, must inform the nearest institute affiliated to the Ministry of Municipal and Rural Affairs of any non-abidance by/ offending of these rules and requirements, so that the necessary steps would be taken.

LEGISLATION OF RESTAURANTS

APPENDIX: CLEANING, DISINFECTION, STERILIZATION PRODUCTS USED

Area	Compound	Effect	Concentration
1-Walls, floors, store shelves, refrigerators	One of the ammonium tetra compounds	Disinfectant & Sterilizer	1-2%
2-Cooking utensils (pots/pans), tools, equipment, preparation & processing surfaces	Ammonium Chloride	Disinfectant & Sterilizer	8 gm / 4 liters water
	Or One of the ammonium tetra compounds	Detergent & Disinfectant	1-2%
3-Toilets & hand washbasins	One of the ammonium tetra compounds	Detergent, Disinfectant & Sterilizer	1-2%
4-Staff hands after using the toilets	Savlon	Disinfectant & Sterilizer	5%
	Or One of the ammonium tetra compounds	Disinfectant & Sterilizer	1-2%
5-Final rinsing after disinfecting and sterilizing	Sodium hypochlorite	Sterilizer	100 ppm

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