Regulations on health requirements for the restaurants, kitchens and related facilities

1440 - 2019

Agency of municipal affairs - foodstuffs general department
In the name of Allah the Clement and Merciful
Regulations on health requirements for the restaurants, kitchens and related facilities

1440 - 2019
Foodstuffs general department
Regulations on health requirements for the restaurants kitchens and related facilities. / Foodstuffs general department - Riyadh, 2018
p ; cm
ISBN: 978-603-8160-82-4

1- Saudi Arabia. Ministry of Municipal and Rural Affairs 2-Laws 1-Title
342.531 dc 1440/633

L.D. no, 1440/633
ISBN: 978-603-8160-82-4
Objectives of the regulations

Foodstuffs are essential for survival as it build the body and provide it with necessary energy to enable it to do the various activities such that it shall be effective in the society and enjoy health, power and activity. Foods differ in shape and type according to the needs and desires of the consumer. Some are produced instantly and directly to the consumer at the food preparation and processing fast food stores and in the cold and hot beverage stores and snack stores such as: restaurants, banquet kitchens, cafeterias, fast food stores and similar stores. In order to guarantee the presentation of the meals and beverage under healthy conditions and guidelines to ensure delivery to the consumer free from any pathogens and diseases transmitted by foods and to produce it in location meeting the necessary health conditions, the ministry has included the health conditions and guidelines required for the licensing of the stores operating in each of these activities separately upon updating the same subject to the food quality and safety regulations.

It included three main sections: the first section deals with the general requirements for such restaurants and banquet kitchen and related facilities which are mandatory for issuing the professional license while the second section represents the special requirements that are fundamental conditions to be strictly observed during operation and the third section deals with the manpower health requirements that should be applied with complete care in order to guarantee the safety and security of the consumer.

While the agency of municipal affairs requires the operators of facilities and stores to comply with this regulations in view of safeguarding the safety and health of the consumer it looks forward to having opinions and suggestions on its website www.momra.gov.sa

www.momra.gov.sa

With our best compliments.
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Chapter 1
Scope and Definitions
Article (1): Scope

Articles and terms of these regulations apply to restaurants, banquet kitchens, cafeterias, fast food stores and all the premises of food preparation, processing and serving (such as canteens, buffets, tripe stores … etc.) and cafes serving foods, fast foods, beverages and juices.

Article (2): Definitions

Enforcement of the provisions of this regulation implies knowledge of the meaning shown next to each of the following terms:

Restaurant:

An establishment that prepares and serves meals to customers to be consumed at the annexed food hall or taken away.

Banquet kitchen:

An establishment that prepares and serves meals for consumption outside of the premises.

Cafeteria:

An establishment where customers help themselves over a counter. This premises prepares sandwiches and serves hot and cold beverages. Payment is done beforehand.

Café:

An establishment equipped for serving snacks (cake, biscuit, chocolates … etc.) hot beverages, juices and various types of soft drinks to the customers.

Fast-food stores:

An establishment with limited number of waiting staff that offers foodstuffs prepared in a short time as a snack to be consumed either on the premises or taken away.

Tandoor:

Oblong shaped underground cavity of appropriate diameter and depth used to cook carcasses and has two stainless steel covers, the first cover is flat and punctured in the center while the upper cover is not punctured and fitted with stainless steel bars to suspend the carcass
during cooking.

**Ready-made meal:**
Foodstuffs of all forms and shapes as prepared and thermally treated and ready to eat without additional treatment.

**Hadhramaut  Haneeth and Saudi Mandi:**
Is the cooked billy goat and Najd sheep respectively provided it’s slaughtered inside the statutory and licensed slaughter houses.

**Madhbi:**
Product of meat barbeque on volcanic rocks.

**Doneness temperature:**
Temperature set to cook the food and render it in an edible state.

**Cross contamination:**
Transmission of the harmful substances or microorganisms to the ready to serve food by means of hands or surfaces in contact with the food or the dirty tools that come in contact with primary foodstuffs then reaches to the ready to serve food including contact with primary materials or fluid thereof to the ready to serve food.

**Shawerma:**
Product to be processed and prepared from the muscular and fat tissues only of the beef, buffalo, camel, goat or chilled or frozen poultry.

**Fats:**
Solid consistency grease at room temperature (25°C).

**Oils:**
Liquid consistency grease at room temperature (25°C).

**Peroxide value:**
Equivalent peroxide in ml to every 1 Kg of fat material. This number is an evidence of the oxidation extent of the oils or fats and is used as one of the rancidity test to determine the quality of fat or oil.

**Polar materials:**
Non-volatile chemical compounds produced due to chemical and physical changes undergone by frying oils and fats upon repeated use.
in frying foodstuffs.

**pH value:**

Number of milligrams of potassium hydroxide necessary to modify the free acids present in one milligram of the greasy matter (oil or fat), therefore it represents the breaking down and decomposition of oil or fat and release of glycerol and free fatty acids particularly the short chain ones that are characterized by a distinctive odor and gives oil or fat its flavor and rancid odors.

**Smoke point:**

The temperature at which appears the products of break down at sufficient quantity and be visible to naked eye and it is the point when the fat starts to release continuous stream of smoke.

**Oil viscosity:**

Viscosity expresses the extent of particles internal friction, i.e. measures the latent friction force resulting from resistance to movement (flow and liquidity). The viscosity of fatty acids and triglycerides depend on its type particularly the chain length of fatty acids and degree of unsaturation.

**Frying process:**

Cooking by deep frying or pan frying in a nutritional oil or fat bath at 150°C approx. where foodstuff water is replaced by oily or fatty material allowing the foodstuff to acquire a special odor and taste.

**Dry foods:**

Foods characterized by low water content and easily perishable by microbes such as cereals, pulses, pasta, flour, ghee, oils, tea, ground coffee, sugar, spices, condiments and it may be stored in ordinary story at room temperature (25°C).

**Corruptible foods:**

Foods (such as meat, poultry, seafood, dairy products, eggs, soups, cooked vegetables) that require control of its temperature due to possibility of hosting morbid bacteria. Control consists of either
refrigerating or heating requiring such products to be at or higher than 60°C or at or lower than 5°C.

**Fresh fruit juice:**

Non-fermented and fermentable liquids ready for direct consumption obtained by direct mechanical extraction means from one or more whole, clean, ripe and fresh fruits and that is preserved cooled without any other preservation means.

**Natural fruit drink:**

A fruit juice with added permissible sugar material and permissible organic acids and cured by one of the preservation means having a total solid material content of at less 55%.

**Natural juice rich fruit drink:**

It is the fruit juice with added permissible sugar material and organic acids and cured by one or more of the appropriate preservation means provided that the thermal treatment is essential in all preservation means and that the total of solid material is not less than 45%.

**Fruit juice concentrate:**

Non-fermented and fermentable that is recoverable to obtain natural juice of whole ripe fruits and which is concentrated such that solid content shall not be less than twice that in the original ready to drink juice, entirely preserved by natural means, it may be may be clear or turbid. Adding sugars and acids is admissible provided it is mentioned in the product label.

**Bottled drinking water:**

It’s the treated drinking water ready for drinking and bottled in hermetically closed suitable packages subject to all health requirements and properties provided for in the applicable standard specifications.

**Treated drinking water:**

Water that have been treated depending on the contamination of water source for the purpose of protecting the consumer against all hazards including collection and primary decontamination of water,
precipitation, filtration, final decontamination process and desalination.

**Soda water:**
Water saturated with carbon dioxide and bottled in packages to maintain validity.

**Hot drinks:**
Drinks prepare from sugar solution (sugar + hot water) with one or more added materials (tea, coffee, milk).

**Soft drink:**
Non-alcoholic drink prepared from sugar solution with one or more added natural or synthetic flavors and saturated with carbon dioxide.

**Causes of Food Allergy:**
They are ingredients existing in food and may cause sensitivity reaction towards them. They normally consist of proteins and in some affected people the immunity system thinks those ingredients dangerous or foreign. The reaction of the immunity system towards these proteins that cause allergy is the cause that leads to food allergy.

**Food Allergy:**
It is a negative reaction by the immune system in the human body towards some foods that may cause dangerous side effects which appear within a short time (minutes or hours). There is no treatment for food allergy patients except for avoiding foods causing it.
Chapter 2
General Requirements
Article (3): General

Articles from 4 to 13 are considered general and binding conditions to obtain the license of operating restaurants, banquet kitchens, cafeterias, fast-food stores and any store involved in preparation, processing and serving foods (such as canteens, buffets and tripe stores) or serving light meals and beverages such as coffee shops.

Article (4): Location and surface area

4.1. Location

   a. To be observed the provisions of clause 4.1 “location” in article 4 Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities.
   b. Kitchens should be located on ground floor, restaurants and cafés may be multi-storey provided there is an internal connection between the levels by staircase.

4.2. Surface area:

   a. The total surface area should not be less than the minimum limit given in the Ministry’s electronic portal commensurate with the quantity of produced foodstuffs (meals and beverages) such that it shall allow practice without hustle or stacking of machinery, equipment and manpower with due workflow and ease of operations performed in the premises.
   b. It’s strictly forbidden to change the premises space either by increase or decrease without changing the object unless upon the approval of the competent authority.

Article (5): the building

5.1. Building design and structures:

   a. Sub clauses a, c, d, e and f of the main clause 5.1 article 5 “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.
   b. The design and internal structures should allow easy workflow
and succession of steps starting from receiving the raw materials till the storage of the product and related movement of manpower, machinery and foodstuffs provided it shall be in one direction to guarantee safety of the product (e.g. receiving à storage à preparation à cooking à serving or packaging and wrapping meals à delivery to consumption zone).

5.2. **Construction and finishing materials:**
Provisions of clause 5.2 Construction and finishing materials of article 5 “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

5.3. **Flooring:**
Provisions of clause 5.3 flooring of article 5 “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

5.4. **Walls:**
   a. Sub clauses a, b, c and d of the main clause 5.5 walls article 5 “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.
   b. Dining hall walls shall be painted in light color enamel paint or similar quality and appearance paint.

5.5. **Ceilings:**
Provisions of clause 5.6 Ceilings of article 5 “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply

5.6. **Windows (if any):**
Provisions of clause 5.7 Windows (if any) of article 5 “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply

5.7. **Doors:**
   a. Clauses a, b, c and d of the main clause 5.8 Doors article
5 “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

b. An entrance shall be reserved for access to families (subject to the premises activity).

5.8. Stairs and lifts (for multi-storey, two and more floors, restaurants and coffee shops):

Provisions of clause 5.10 Stairs and lifts (if any) of article 5 “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply

Article (6): Amenities and services

6.1. Water source (Drinking water):

Provisions of the sub clause (a) Drinking water of the main clause (6.1) water source of article (6) Amenities and services of “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply

6.2. Sanitary drainage:

a. Sub clauses a, b, c, d, e and f of the main clause 6.3 sanitary drainage of article 6 Amenities and services of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

b. It is strictly forbidden to install any ground drain inlet at the dining hall of the premises.

6.3. Electric wiring:

Provisions of the clause 6.4 Electric wiring of article 6 Amenities and services of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply

6.4. Lighting:

Provisions of the clause 6.5 Lighting of article 6 Amenities and services of the “Regulations on general health requirements for the food preparation,
Regulations on health requirements for the restaurants, kitchens and related facilities

processing and sale stores & public health related facilities” shall apply.

6.5. Ventilation:

Provisions of the clause 6.6 Ventilation of article 6 Amenities and services of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

6.6. Water closets, hand washing basins, bathing places, cloth changing places and manpower waiting rooms:

a. Provision of a number hand washing basins, bathing places, water closets and cloth changing places (personal hygiene amenities) commensurate with the number of manpower at the premises according to the following table, In order to maintain the required level of personal hygiene in view of conducting safely the store operations.

<table>
<thead>
<tr>
<th>No. of shift workers</th>
<th>No. of WC</th>
<th>No. of hand washing basins</th>
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<tbody>
<tr>
<td>Less than 10</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>1120-</td>
<td>4</td>
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<td>2140-</td>
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<tr>
<td>81100-</td>
<td>12</td>
<td>12</td>
</tr>
<tr>
<td>More than 100</td>
<td>One WC and one basin for every 10 workers</td>
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</table>

b. Sub clauses b, c, d, e, f, g, h, i, j, k and l of the main clause 6.7 Water closets, hand washing basins, bathing places, cloth changing places and manpower waiting rooms of article 6 Amenities and services of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

c. Provide adequate number of WCs and hand washing basins for the dining hall and in case a family dining hall exists, two complete and WCs separated from each other one for gents and the other for ladies and provide number of WCs and hand washing basins
commensurate with the number of families at rush hour.

6.7. Waste disposal:

Provisions of the clause 6.8 Waste disposal of article 6 Amenities and services of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

Article (7): Safe disposal of used frying fats and oils

a. Collect used and non-edible frying fats and oils in special hermetically closed containers made of metal or plastic bearing special tags and labeled “non-edible fats and oils”.

b. Upon filling such containers shall be stored separately in dedicated locations such that it shall be kept away from the containers and packages of fats and oils valid for use.

c. Establishments authorized to collect used frying fats and oils shall keep the containers in dedicated warehouses pending recycling for production of other industrial extracts compliant with the applicable standard specifications of each.

Article (8): Store departments

In view of ensuring production workflow and to avoid contamination of foodstuffs, volume of work and number of guests, the premises shall be divided into the departments shown in the following table according to activity:
<table>
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<th>Store activity</th>
<th>departments</th>
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<td>Restaurants</td>
<td>Administration, accounting and reception including: (a, b, c, d, e) + primary materials reception division + warehouse + equipment washing division + preparation and processing division + cooking division + dining hall and division for cooking Haneeth and Mandhi at Haneeth restaurants.</td>
</tr>
<tr>
<td>Banquet kitchens</td>
<td>Administration, accounting and reception including: (a and e) + primary materials reception division + warehouse + equipment washing division + preparation and processing division + cooking division including (a, b, c, d) + division for cooking Haneeth and Mandhi.</td>
</tr>
<tr>
<td>Fast foods</td>
<td>Administration, accounting and reception including: (a, b, c, d, e) + primary materials reception division + warehouse including: (a, b, c, f) + equipment washing division + preparation and processing division + cooking division including: (a, c, d + b upon adding Shawerma activity). Dining hall (if any).</td>
</tr>
<tr>
<td>Cafeteria</td>
<td>Administration, accounting and reception including: (a, b, c, d, e) + primary materials reception division + warehouse including: (a, b, c, f) + equipment washing division + preparation and processing division + cooking division including: (a, c, d + b upon adding Shawerma activity). Dining hall (if any).</td>
</tr>
<tr>
<td>Coffee shops</td>
<td>Administration, accounting and reception including: (a, b, c) + primary materials reception division + warehouse including: (a, b, e, f) + equipment washing division + preparation and processing division (d)+ beverages and juices lobby: (a+ b, c, d).</td>
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1. **Administration, accounting and reception department shall be:**
   a. Equipped with necessary installations for the management of the store and guest provided it shall be air-conditioned and separate from food processing zones.
   b. Equipped with upright refrigerator with display window mounted on mobile anti-rust stands for showing drinks, juices and bottled water.
   c. Equipped with store made salad display cabinet as a display refrigerator adjusted at 4°C max. and mounted on mobile anti-
rust stands and fitted with thermometer fixed on it external wall and easy to be read.

d. In the cafeteria and fast food stores, it shall be equipped with a built-up counter with a heavy duty one-piece marble top or similar material for the preparation and processing of sandwiches and mixer, juice coolers, hot drinks machine, toaster in addition to a marble counter commensurate with the space of the premises for serving sandwiches and light meals along with a easy chairs in case there is no dining hall.

e. Place stickers sized 10 x 15cm in suitable locations showing “No Smoking”.

2. **Department for reception of primary materials:**

   It shall be equipped with tools and equipment used in reception provided it shall be good ventilated and illuminated in compliance with the good health practices in order to prevent contamination of raw materials.

3. **Warehouse:**

   a. It shall be subdivided into smaller stores as required provided all general and special requirements of nutritional warehouses shall apply as follows:

   b. Dry and fresh foods warehouse: foods shall be stored at the room temperature (25°C) without the need for special preservation means.

   c. Cold store: it shall be equipped with adequate number of refrigerators of high cooling capacity mounted on anti-rust mobile stands and fitted with thermometer fixed on its external wall for easy reading. For preserving foods at 4°C.

   d. Freezing store: it shall be equipped with one or more freezers mounted on anti-rust mobile stands and fitted with thermometer fixed in a suitable location on its external wall for easy reading. For preserving foods at -18°C.
e. Janitorial warehouse: where shall be stored the cleaning, decontaminations tools, detergents and disinfectants, with dedicating separate cabinets for storing materials used in pest control (pesticides in original packing) or other materials hazardous to health.

f. Equipment warehouse: it shall be equipped with adequate number of anti-rust anti-erosion metal racks installed at 30 cm away from the wall and flooring. Special place shall be reserved for storing containers, utensils and equipment and another space for keeping packaging and wrapping materials.

4. **Equipment washing department:**
   a. Connected to the cooking department with swivel door.
   b. It shall be strictly forbidden to wash equipment or workers’ hands in the basins of this department.
   c. All equipment shall be dried after cleaning and decontamination with high absorbent paper towels or by hot air devices then placed in its dedicated locations provided it shall be rinsed right before usage.

5. **Preparation and processing department:**
   a. Connected to the cooking department with swivel door.
   b. It shall be equipped with professional equipment such as mixers, peeling machines, cutting machines, machines for preparing vegetables, electric mincer, ice-making machines, plate heating appliance and electric dough makers.
   c. It shall be equipped with adequate number of tables, basins, cooling instruments and waste containers.
   d. Space for preparation and processing of fresh drinks and juices in the coffee shops:
      1. A separate location equipped with adequate number upright refrigerators with display window for preserving cold drinks and juices mounted on mobile anti-rust stands.
2. It shall be Equipped with mason built counter with a heavy duty one-piece marble top or similar material provided it shall be anti-rust, sturdy and easy to clean and decontaminate.

3. It shall be Equipped with adequate number of kettles, coffee makers, juice makers operated by electricity or gas with the exception of any other fuels.

4. Provide adequate quantity of packages and require stirring tools.

5. Provide one or more refrigerators with display window for displaying various kinds of cakes set at 4°C max. and fitted with thermometer fixed in a suitable location on its external wall for easy reading and mounted on anti-rust stands.

6. **Cooking department:**
   a. Provide a number of stoves operated by gas or electricity and electric ovens as required. Provide safe stove gas network and the walls behind the stoves should be thermal blocks.
   b. Barbeques operating on electricity, gas, charcoal or volcanic rocks and may be equipped with a BBQ for shawerma provided each BBQ and all kitchen heat sources shall be equipped with stainless steel conical exhaust hood to collect undesirable smokes, odors and vapors and be connected to a chimney of suitable diameter not less than 50 cm leading to premises outdoor at a height overlooking by two meters the neighboring building fitted with oil filters.
   c. It shall be equipped with self-shutting exhaust fans fitted with anti-rust metal mesh.
   d. Good manufacture practices and good health practices should be applied during all production and food handling phases.

7. **Haneeth and mandhi cooking department:**
   a. Shall be equipped with a cylinder shaped tandoor of thermal blocks fitted with conical exhaust hood with chimney to diver ignition smokes and fitted at its end with exhaust fan or fitted with
electric or gas stoves to prevent smoke pollution and preservation of environment.

b. Each tandoor shall have two stainless steel covers of the same surface area of the tandoor mouth provided the first shall be punctured at its center and the other is whole.

c. Provide a nearby ditch 30 cm wide by 60 cm deep for placing sand and red earth.

d. Use two layers of non-permeable sturdy fabric such as canvas to place the sand in order to close the tandoor to prevent leakage of cooking heat. Canvas should be washed regularly.

e. It’s strictly forbidden to use iron or metal barrels for this purpose.

8. Dining hall:

a. It should be as much as possible at the front end of the store overlooking the street, open area, not divided into separate rooms with doors. It may be allowable to place short partitions of a height not exceeding 1.5 meters.

b. Separate entrance for families shall be reserved in the premises having family sections where mobile of stationary partitions may be places for privacy.

c. It shall be furnished with adequate tables, chairs and service tools.

d. Design and furniture of the dining hall in the ambiance premises (characteristic to a specific country) or those of local style shall be compliant with the region such as building an Arabic style sitting on the ground covered with carpets and cushions.

Article (9): operation, maintenance and calibration

a. Provisions of the clauses given in article 8 “operation, maintenance and calibration” of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

b. operation, maintenance and calibration in coffee shops, in addition to the above mentioned terms the following should be observed.
1. Strict observance of the coffee shop working hours.
2. Abstain from using plastic or foam cups for hot drinks but only for water and cold drinks and juices and be disposed of after use.
3. Abstain from re-using disposable tools such as plastic spoons, straws and paper cups for more than one person and be disposed of right after use.
4. It shall be strictly forbidden to broadcast indecent or obscene satellite channels.
5. Abstain from doing activity outside the permitted limits of the coffee shop.
6. It shall be strictly forbidden to smoke inside the café. Signs should be placed in prominent locations showing “No Smoking”.

**Article (10): Safety and security**

Provisions of the clauses given in article 9 “safety and security” of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

**Article (11): Equipment**

1. Provisions of clauses 1, 2, 3, 4, 5, 7, 8, 9, 10, 11, 16, 17 of article 7 Equipment of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.
2. In restaurants, kitchens and similar premises it shall be strictly forbidden to use wooden cutting boards or wooden handle knives in cutting meat, poultry, fishes … etc. and shall be replaced with boards and knives with plastic handles for ease of cleaning with placing a color code to distinguish between those boards and knife handles that used for each type of food to be prepared (e.g. red handle for raw meat, yellow for raw poultry, blue for raw fish, white for dairy products and bakery, green for salads and fruits, brown for cooked food) in order to prevent cross contamination.
and indicate that through placing a sign inside the preparation area.

3. In restaurants, kitchens and similar premises, the ovens shall be built in thermal blocks and not in contact with the neighboring residential buildings, otherwise insulation materials should be used such as natural or industrial cork or glass wool between the oven wall and neighboring walls.

4. A place shall be reserved for a special design cabinet to be placed inside the dining hall, if any, to keep the table cloths, towels, utensils … etc.

5. To install heavy equipment such that there shall be a sufficient clearance around it for cleaning operations.

6. To install hard to handle equipment placed on tables and counters such that it shall be possible to clean the equipment and surroundings by firmly fixing the equipment on the table or placed on stands allowing at least 20 cm space between the table or counter and the counter.

7. Avoid using wicker chairs. Chairs should be made of heavy duty material, non-absorbing, anti-water and rust, not-damageable and with smooth surfaces for easy cleaning.

8. It is strictly forbidden to use plastic or foam cups for serving hot drinks. Materials used for stirring hot drinks should afford over 100°C.

9. Provide adequate number of pressure filters containing a number of cartridges directly above the kettles, coffee makers and juice makers to filter used water.

10. Place a sign indicating needs in calories for gents, ladies and children per diem and provide the nutritional data at the premises.

**Article (12): General guidelines for preparation and processing of Sahwerma**

1. It’s absolutely restricted to place the BBQ outside the authorized limits of the premises. A reserved place shall be dedicated to it
inside the premises and shall be fitted with chimney and electric exhaust fan to dispose of smokes.

2. Upon preparing the Shawerma spit for consumption inside the same restaurant or Shawerma shop, it shall be allowed to use a temperature not exceeding 15°C and the temperature of the meat during all the preparation period of the Shawerma spit shall not exceed 9°C.

3. Shawerma spit diameter shall not exceed 40 cm and weight shall not exceed 60 kg. under any circumstances at a height not exceeding the higher and lower limits of heating element used to roast the Shawerma spit.

4. Prepared, processed and ready for cooking Shawerma shall be preserved in hermetically closes and cooled containers inside refrigerators at -0.5 - ±1°C at a quantity not exceeding one day ration and its validity shall not exceed 3 days from the preparation date and its validity shall not exceed that of the component meat.

5. Provide a thermometer to measure the temperature of the meat slices ready for consumption on periodic basis provided it shall not be less than 75 °C and that the temperature of the meat at a depth of one centimeter of the outer surface of the spit shall not be less than 50°C after one hour of starting roast.

6. All the equipment used in Shawerma shall be made from stainless steel and the tray underneath shall be designed with a slope to facilitate disposal of produced oils.

7. Only units operated by electricity, gas or charcoal shall be allowed excluding any other fuel.

Article (13): Glass partitions

The wall separating the reception from the preparation and processing zone shall be of made of two sections, the lower one shall not be higher than one meter while the upper section shall be of transparent glass to allow the consumer to monitor the operations.
It shall be strictly forbidden to tint the glazed section of the partition or place drawing or any other obstacles that may prevent vision.
Chapter 3
Special Requirements
Article (14): General

The set of additional controls to be observed in restaurants and kitchens and similar facilities be it restaurants or banquet kitchens, cafeterias, fast food stores or similar other food facilities where high risk food are handled during the production phases starting from receiving raw materials such as meat, poultry, fishes, eggs … etc. followed by the preparation and processing processes till serving and supply of meals to the consumers, in order to guarantee preparation of safe healthy meals of high quality.

Article (15): Raw materials

1. Refrain from using raw materials that show signs of damage and spoilage, expired or from unknown source.

2. All additives such as condiments, herbs, flavors should be permissible and added in quantities not exceeding the admissible limits subject to the relevant approved standards.

3. All foods shall be stored away from insects, rodents and other contamination sources, preserved in a healthy manner either at room temperature (25°C), by cooling (4°C) or by freezing (-18°C).

4. Obtain the foodstuffs from those source compliant with legislations. Therefore, it’s required to ensure that the supplied fresh meat is butchered at the official slaughterhouses and bearing the approval stamp of the slaughterhouse, and that all stamp data are legible such as: name of slaughterhouse, date of slaughtering, secret code and type of meat.

5. All other edible types of vegetables, fruits and foodstuffs (tea, coffee, milk… etc.) and compliant with the relevant approved standard specifications.

6. A sign showing types of meat handled in the dining facility shall be placed in a prominent location (camel, cow, mutton, chicken or fish), its origin, and if imported (country of origin, chilled or frozen) or local (fresh or chilled).

7. It’s strictly forbidden to display the carcasses or slaughter the animal inside the banquet kitchen or restaurant.
8. It’s strictly forbidden to expose the cooked food to any of the raw materials or to use any equipment involved in transport, preservation or cutting of any fresh food in transporting, preserving or cutting cooked food unless washed, decontaminated and thoroughly dried with high absorbent tissue or with hot air machines.

**Article (16): Transport and distribution**

1. Means for transporting and distribution of foodstuffs shall be made of raw materials that shall not transmit harmful substances to health, heavy duty, rust resistant and designed for effective separation of various chilled foods (4°C) such as meat, poultry, fresh vegetable and fruits or frozen foods (-18°C) such as meat, poultry, fishes or dry foods stored at room temperature (25°C) provided it shall be equipped with accurate instruments for measuring temperature till delivery of the load and which shall be cleaned and decontaminated at every load.

2. Examine products upon handover and decline reception if the delivery temperature does not comply with the approved requirements. Chilled foods should place the chilled foods as quick as possible after transport to reduce the dangerous temperature zone between 5 °C and 60 °C.

**Article (17): Storage**

1. The following controls should be observed upon preserving and storing of foodstuffs in the refrigerators and freezers:
   a. Arrange foodstuffs inside the refrigerators such that to avoid contamination and prevent cross spoilage according to validity dates based on FIFO method.
   b. Avoid combining fresh foods such as meat, poultry and fishes with cooked or ready for consumption foods such as salads, juices and drinks in one refrigerator to avoid cross contamination.
   c. Avoid leaving vegetables wet or exposed on the refrigerator rack to prevent spoilage and conduct daily inspection of the refrigerator to sort
vegetables and fruits and eliminate the bad ones.
d. Thaw the refrigerator periodically to maintain cooling efficiency and keep the refrigerator away from heat sources and avoid disconnecting it under any circumstances as long as it’s loaded with foodstuffs.
e. Avoid direct storing on the flooring of the refrigerator, therefore the carcass refrigerator should be provided with hooks to hoist carcasses away from the walls of the refrigerator and keep it shrouded.

2. The following controls should be observed upon storing the foodstuffs in the ordinary warehouses:
   a. Store and release foodstuffs from the warehouses in a way to prevent contamination.
   b. Store the foodstuffs away from the flooring on palettes, platforms or bases at least 20 cm above the ground and at least 45 cm away from the ceiling and doors and maintain an adequate clearance between the stacks of foodstuffs to allow inspection, cleaning and ventilation.
   c. The handover documents or products tags should facilitate the correct rotation of the inventory based on FIFO method.

Article (18): Use of frozen foodstuffs
1. Frozen foodstuffs shall be thawed inside the refrigerators/freezers or inside a dedicated defrosting room capable of maintaining a temperature equal inferior to 4°C for a period of not less than 8 hours.
2. Maintain foodstuffs during defrosting inside hermetically closed, protective or wrapped containers.
3. It’s strictly forbidden re-freeze foodstuffs once defrosted or any part thereof. It’s strictly forbidden to defrost meat, poultry or fishes inside basins or bathtubs directly connected to sewerage or inside containers not dedicated to this purpose.

Article (19): Allergens disclosure

Compliance with the requirements of the Saudi technical regulations No (SFDA.FD 56/2018) Disclosure of allergens in the list of meals of food facility that provide food to the consumer outside the home.
Article (20): frying and cooking fats and oils

20.1. Specifications for frying and cooking fats and oils:

a. All frying and cooking fats and oils should meet all requirements of approved standard specifications including but not limited to the following:

1. It should be extracted from whole and clean seeds and cereals free from rancidity, impurities or pollutants.
2. It should be absolutely free from pork products and extracts.
3. It should be completely clear of turbidity or sedimentations and has acceptable color, taste and odor.
4. It should be free from rancidity, foreign materials, harmful substances or any pollutants and free from marine oils.
5. It should be free from primary materials extracted from it and from those materials used in purification and refining.
6. Volatile materials should not exceed 0.2% ml. at 105°C.
7. Converted fats should not exceed 2% of the total fats in vegetable oils and ghee.
8. pH value should not exceed 0.6 mg potassium hydroxide/mg oil.
9. Peroxide value should not exceed 10 ml equivalent of active oxygen/kg of oil.
10. Soap content should not exceed 0.005% ml.
11. Insoluble impurities should not exceed 0.5% ml.
12. Content of arsenic, lead and copper should not exceed 0.1 mg/kg and iron 1.5 mg/kg.
13. Smoke point should not be less than 185°C, fire point 355°C and flash point 315°C.
14. It should be packed in packages meeting the applied standard specifications provided it shall be suitable in order to ensure maintaining all the properties of fat or oil and not to affect its quality or edibility.
15. All data required for the food label should be mentioned provided such data shall be indelible and non-erasable both in Arabic and the language of the country of origin in case of imported fats and oils.

b. Fats and oils should be transported in an appropriate manner to protect the packages from contamination or damage and shall be stored in clean, dry and well ventilated warehouses away from direct sunlight, heat sources and contamination.

20.2. Food frying requirements:

a. Only frying fats and oils should be employed and the container should be labeled “frying oils”.

b. Select the appropriate equipment commensurate with the volume of food to be fried.

c. Avoid using cooking or salad oil in frying or using frying fats and oils for cooking foods.

d. Heat the fats and oils gradually before starting the frying.

e. Frying should be done at the lowest possible temperature and no food should be fried over 195°C and avoid the oil reaching the breakdown point.

f. It shall be strictly forbidden the continued heating of fats and oils and necessity to decrease the temperature to range from 95-120°C.

20.3. featured properties of frying fats and oils

Fats and oils are considered invalid and should be immediately discarded upon occurrence of evident change in its physical and chemical properties and appearance of the following visual signs:

a. Undesirable change in odor and appearance of evident rancidity.

b. Change of the frying fats and oils to dark color as a result of burning of oil and remains of the foodstuffs during heating at high temperatures or due to maintaining foodstuff remains for long time in the fats or oils.

c. Evident increase in the viscosity and density of fats and oils.

d. Appearance of a foam on the surface of fat or oils or around the walls of frying pan.
e. Production of bluish heavy smoke (breakdown point) from the surface of fats or oils before reaching the frying temperature.

**20.4. Requirements for the validity of fats and oils during frying process:**

a. Polar compounds in frying fats and oils should not exceed 24%.

b. Peroxide index should not exceed the limit (20 eq./kg) for the fats used for frying.

**Article (21): Shawerma**

1. Meat employed in preparing the Shawerma spit should be of only one edible type subject to applicable and approved standard specification.

2. Defrost the frozen meat and poultry as provided for in article 19 of these regulations provided that the seasoned meat or poultry shall be kept at \(-0.05 – 1^\circ\text{C}\) and the quantity should not exceed one day’s ration.

3. Shawerma should be thoroughly cooked at low heat provided that the temperature of the meat slices ready for roasting shall not be less than 75 °C and it shall be strictly avoided to turn off the heating source under any circumstances.

4. It’s forbidden to maintain the Shawerma exposed to heat source without reaching the doneness point to the next day.

5. Shawerma sandwiches shall be wrapped in dedicated paper compliant with the applicable standard specifications provided it shall be clean and dry not previously used and not susceptible to transmit any materials harmful to the consumer.

6. Shawerma shall be finely sliced upon doneness without exceeding the order quantity.

7. Avoid using hands, instead use tongs and spoons for handling meat and additives into the sandwich provided that the admissible meat content shall be approx. 50%.

8. Aperitifs, green salad and French fries may be added subject to good production practices provided it shall be kept refrigerated away from heat source.
9. Mayonnaise should be kept refrigerated as away as possible from heat source provided it shall be processed in licensed facilities.
10. Remove produced roasting fats as produced.
11. Avoid making various shawerma sandwiches unless upon order and be prepared before the customer.
12. It’s strictly forbidden to use or keep previously prepared salads or shawerma cooked during the past day.
13. Clean shawerma cutting knife after honing in order to prevent transmission of physical contaminants (iron filing and impurities) to Shawerma.
14. It’s strictly forbidden to use fabric towels by the shawerma operator, instead use high absorbent paper towels.

**Article (22): Preparation of fresh juices**

1. Prepare and process various types of juices subject to approved standard specifications provided it shall be:
   a. Of natural sensorial, chemical and nutritional properties as of the originating fruit.
   b. Free from foreign precipitate, mold odor, fermentation, insects or its parts and secretions, foreign materials and impurities such as rocks, glass or metals.
   c. Free from additives and bulk materials for improving color, taste, odor or consistency.
   d. Free from preservatives or any other synthetic sweeteners.
   e. It's restricted to mix fresh juices with the juice concentrates or preserved synthetic nectars or any other juice source except the extract of fresh fruit.
2. Pack juices in clean, health and dry containers of suitable size not previously used and in good condition to ensure protection and maintain all the features and edibility subject to applicable standard specifications provided that the temperature of the packing zone shall not exceed 20°C. note that a food label should be placed indicating production date.
3. It should be kept in a refrigerator at a temperature of 0- -5°C valid for only 3 days subject to the standard specifications of the fresh juices (non-pasteurized).

**Article (23): Preparation of hot drinks**

1. Kettles and coffee making machines compliant with the approved technical standards shall be used in preparing all type of permissible hot drinks.

2. Packing materials: drinks shall be packed in suitable packages subject to the approved standard specifications relevant to the packages used for packing foodstuffs that should meet the following requirements:
   a. it shall be made of a non-harmful material to health, sturdy, clean, dry and free from any strange odor.
   b. It should be brand new not previously used, of attractive appearance and provides protection to drinks particularly those hot against any change in its properties or validity for human use due to interaction with its components.

**Article (24): Preparation of meals**

1. It’s strictly forbidden to use the hot water of the water heater for preparing foods or drinks.

2. Duration and temperature of cooking shall be adequate with a minimum temperature to ensure elimination of pathogens that may be present in the foodstuff while not affecting the nutritional value of the food.

3. Cook raw foods of animal origin such as meat, poultry, fish and eggs and mixture of other foods that contain raw animal origin components at a steady temperature of 74°C or higher for 15 seconds or to any equivalent duration/temperature to ensure elimination of bacterial pathogens depending on the nature of the food.

4. Vegetables and fruits that are to be cooked for hot serving should be cooked at a temperature of 57°C.

5. All types of salads and cold aperitifs should be kept after preparation and pending serving at 4°C.
6. Cool food directly after cooking to let the temperature to decrease to 10°C during 2 hours then store it directly at 4°C or less and check periodically the preservation temperature.

7. It’s strictly forbidden to prepare the mayonnaise inside the premises. Only ready to consume mayonnaise processed at licensed facilities should be used. Mayonnaise should not be adder until the meal is ready for consumption.

8. All meals should be prepared the same day of serving.

9. Cooking should be in only one continuous process. It shall not be permissible to partially cook the food and re-cook or reheat after cooling to continue cooking.

**Article (25): Serving meals**

1. It’s strictly forbidden to practice outside the licensed limits of the premises or serve foods in non-licensed locations.

2. It’s strictly forbidden to serve meals or drinks that show damage or spoilage or change in it sensorial properties such as color, taste, odor or consistency. Such meals and drinks should be edible subject to the applicable standard specifications.

3. Foods shall be quickly reheated provided the reheating is adequate such that it reaches 75°C during one hour after moving from the refrigerator.

4. Hazard susceptible foods that have been kept under cooling after cooking and reheated shall not be cooled and reheated again.

Use materials such as water baths and electric or gas chafing stoves to display hot food at 63°C or higher.

Food workers should not use any tool more than once for tasting foods to be served or sold.

Provide a tool for distributing the foodstuffs in each container displayed in self-service zone such as open buffet and table salad.

**Article (26): Public hygiene**

Provisions of article 10 Public hygiene of the “Regulations on general health requirements for the food preparation, processing and sale stores &
Regulations on health requirements for the restaurants, kitchens and related facilities

public health related facilities” shall apply.

**Article (27): Pest control**

Provisions of article 11 Pest control of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

**Article (28): Licensing**

Provisions of article 12 Licensing of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

**Article (29): Health control register**

Provisions of article 13 Health control register of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.
Chapter 4
Manpower Requirements
Article (30): Practice license

Workers operating in the field of handling foods shall hold certificates issued by the authorized competent health authorities indicating they are free from diseases transmitted to food.

Such licenses are issued upon clinical inspection and necessary examinations undergone by the workers and after vaccination against some epidemic diseases as may be agreed upon between the ministry of health and this ministry as provided for in article 14 Practice license of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities”.

Article (31): professional license validity

The validity or the professional license is one year to be immediately renewed upon expiration by following the aforementioned steps.

Article (32): infectious diseases and injuries

Provisions of article 16 infectious diseases and injuries of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

Article (33): Awareness

Provisions of article 17 Awareness of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

Article (34): Personal hygiene and health practices

Provisions of article 18 Personal hygiene and health practices of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

Article (35): Visitors related precautions

Provisions of article 19 Visitors related precautions of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.
Chapter 5
Monitoring enforcement of the regulations
Article (36): Monitoring enforcement of the regulations

The ministry of municipal and rural affairs shall be of competence in monitoring these regulations in all locations except locations those locations attached to the presidency of the national guard, ministry of defense and aviation, ministry of interior, ministry of health and the ministry of education and pilgrims city, where the competent authorities at such locations shall monitor enforcement of these regulations. With regard to villages and wherever no municipalities or village councils exist and there exist primary health care centers, such health centers shall undertake the mission as far as it concerns the public health by reporting to the nearest entity attached to the ministry of municipal and rural affairs about any violations of the present regulations in order to take the necessary measures.