The Health Requirements Regulations for Dry Packing Stores

1440 - 2019

Agency of municipal affairs - foodstuffs general department
In the name of Allah
the Clement and Merciful
The Health Requirements
Regulations for Dry Packing Stores

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Objectives of the regulations

Foodstuffs of various types are exposed to pollution which leads to damage and putridity if the proper sanitary conditions are not provided during or after packaging operations. Therefore, the Ministry issued “The regulations on health requirements for foodstuffs processing and packaging stores” with a view to ensure the safety of packaged foodstuffs and avoid health damages that people who consume such foodstuffs may be exposed to.

These regulations comprise three main sections: The first section deals with the general requirements that must be satisfied in foodstuffs processing and packaging stores. These requirements shall be deemed essential prerequisites for awarding the license to practice an activity, while the second section outlines the special requirements which are considered fundamental conditions to be strictly observed during operation. The third section reviews the health requirements for the workers which should be implemented thoroughly in order to protect human health and safety.

While the agency of municipal affairs requires the operators of such activity 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

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

Articles and terms of these regulations apply to the stores that retail, package and wrap foodstuffs in smaller packages and wrappings to meet customer need.

Article (2): Definitions

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

Packaging Stores:

A formal entity used for packaging dry foodstuffs with an area commensurate with the volume of work and the quantity of production for daily consumption, and to allocate part of the store to display the final products. Marketing shall not be permitted to third parties.

Label:

Any inscription, image, drawing shown on the datasheet regarding foodstuff nutritional features or properties, nature, preparation, consumption or about any of its ingredients or any other properties.

Aluminum foil:

A roll or other form of aluminum metal used in solid state for the preparing, manufacturing, freezing, cooking, transporting or remanufacturing of foodstuffs which may be coated with an external layer or sheath for the protection of aluminum foil against erosion by chemical substances or against scratching and which prevents removal of print upon the thermal sealing.

Dates:

A product prepared from the entire palm tree fruits (Phoenix dactylifera) at the appropriate ripe period and it may be treated against insect infections in the appropriate method such as irradiation … etc. and may be washed as it may be dried or moisturized to control the moisture content.

Pitted dates:

Whole dates with automatically or manually removed stones while
still keep its original shape.

**Compact dates:**

Dates compacted in layers using mechanical force.

**Disaccharide dates:**

Dates that most of its content is of disaccharide sugar (sucrose) such as: red Sukkari, yellow Sukkari and Miscani.

**Monosaccharide dates:**

Dates that most of its content is of monosaccharide sugar (glucose and fructose) such as: khlas, khodri, Ajwa, saqi and shishi.

**Loose dates:**

Dates packed without stacking.

**Stalks:**

Dates which caps connect to single spikelet.

**Batch:**

A quantity of dates of the same variety, shape, size and packed in the same manner under the same conditions.

**Irradiated dates:**

Dates treated with ionized radiation at a determined dose to exterminate the insect infection of all stages subject to the applicable standard specifications.

**Acidulated dates:**

Dates in which saccharides are decomposed into alcohol and acetic acid under the effect of leavening agents and bacteria. This is verified by the acidulated taste. If the acidulated taste is mild in the fruits, it shall not be considered as defective.

**Denatured dates:**

Dates which color has changes or exposed to direct sunlight or infected with the black nose disease, marginal spots or similar changes that affect a space of 7 mm diameter at least.

**Decomposed dates:**

Dates in a state of decomposition and of unacceptable appearance.
Rotten dates:
Dates bearing visible fungal hyphae.

Dirty dates:
Dates bearing organic or nonorganic substances such as dust, dirt and sand affecting its diameter by more than 3 mm.

Damaged or contaminated dates:
Fruits damaged by insects or moth that is visible by naked eye or fruits contaminated with dead insects, moths, or parts or secretions thereof.

Damaged dates (non-pitted dates):
Fruits subjected to crushing or tear or destruction of the skin leading to exposure of the stone that remarkably affects the fruit appearance.

Unripe dates:
Fruits of light weight, scant flesh and dwarfy or of rubbery consistency in a remarkable way.

Non-pollinated dates (shees):
Fruits that were not pollinated verified by scant flesh, growth limitation and absence of stone.

Black nose infected dates:
Remarkable blackening of the head accompanied by pits and heavy surface cracking.

Dates infected with marginal spots:
Heavily dark scars deep in the surface of 5 mm diameter at most.

Sun scorch infected dates:
Fruits showing evident deformation on the shorter side of 7 mm shorter.

Dates paste:
Food product prepared from the entire and color homogeneous fruits in the suitable ripening stage of the date palm (Phoenix dactylifera) being washed, stoneless and capless.
**Sorting:**
Removal of unripe, damaged, contaminated, infected and non-edible fruits.

**Fumigation:**
Treating the fruits with one of the full live insect killing gases such as bromide methyl.

**Drying:**
To reduce the moisture content of the fruits using hot air for the purpose of extending its longevity by preventing growth and reproduction of microorganisms.

**Emulsifier:**
An agent that helps in the uniform distribution of two or more immiscible foodstuffs.

**Thickener:**
An agent to increases foodstuff viscosity.

**Bee honey:**
The sweet material produced by honeybee workers from flower nectar or from the secretions of live plant parts or from the excretions of live plant sucking insects after collection, preparation and mixing with other materials and preservation into honeycombs for ripening.

**Flower syrup or nectar:**
The syrup produced from flowers’ nectar.

**Honeydew honey:**
The honey produced from the secretions of the live juice sucking insects (hymenoptera) or those sucking the secretions of the live plant parts.

**Sorted honey:**
The honey obtained by centrifugal force of the uncapped combs free from any insect stages.

**Pressed honey:**
The honey obtained by pressing the honeycombs free from any
insect stages.

**Dried honey:**

The honey obtained by the drying the uncapped combs free from any insect stages.

**Honeycomb:**

The honey stored by the honey workers in the cells of wax bombs as recently build and free from any stage of insect development and that is sold inside the packaged as whole combs or parts thereof.

**Filtered honey:**

Honey obtained upon filtration to get rid of the pollens.

**Crystalized honey:**

The honey obtained from the natural and sorted combs that has undergone crystallization naturally or synthetically.

**Strained honey:**

The honey obtained by straining uncapped combs.

**Liquid honey:**

Fully ripe honey obtained from strained combs such that it becomes clean and free from any impurities that may affect its transparency or may change its natural color and odor or any stage of the insect life cycle.

**Honey in beeswax:**

The ripe, sorted, strained honey packed in packaged with pieces of the honeycombs.
Chapter 2
General Requirements
Article (3): General

Articles from 4 to 10 are considered general and binding conditions to obtain the operating license and professional practice for the stores of preparation, packaging and wrapping.

Article (4): Location and surface area

Location

Provisions of clause 4.1 “location” in article 4 “Location and surface area” of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities”.

Surface area:

The total surface area of the store should not be less than the minimum limit given in the Ministry’s electronic portal such that it shall allow operating without hustle or stacking of machinery, equipment and manpower with due workflow and ease of operations performed on the premises.

It’s strictly forbidden to change the premises space either by increase or decrease without changing the object of the store 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 primary materials à storage à packaging and wrappingà storage à loading and distribution).
5.2. Construction and finishing materials:

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

5.4. Internal roads and paths:

Provisions of clause 5.4 Internal roads and paths of article 5 of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

5.5. Walls:

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

5.6. Ceilings:

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

5.7. Windows (if any):

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

5.8. Doors:

Provisions of clause 5.8 Doors of article 5 of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

5.9. Superstructures (preparation and processing stores):

Provisions of clause 5.9 Superstructures (preparation and processing
stores) of Article 5 of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

5.10. Stairs and lifts (if any):
Provisions of item 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:
Provisions of the clause (6.1) water source 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.

6.2. Vapor supplies (if used in the production operations):
Provisions of the clause (6.2) Vapor supplies (if used in the production operations) 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.

6.3. Ice (if used in the production operations):
   a. Ice coming into contact directly with foods and surfaces contacting foods shall be made from drinking water provided it shall be dispatched, handled and stored in such a way to protect it from contamination.
   b. The facilities used of the manufacture of ice should be appropriate to prevent contamination and which shall be cleaned, decontaminated and maintained subject to the instruction of the competent authority.
   c. Setup mechanisms to ensure the microbiological quality of the ice whether supplied or manufactured on site.

6.4. Sanitary drainage:
Provisions of the 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

6.5. 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

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

6.7. 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.

6.8. Water closets, hand washing basins, bathing places, cloth changing places and manpower waiting rooms:
Provisions of the clause (6.7) Water closets, hand washing basins and shower cubicles and manpower waiting room of article 7 Amenities and services of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

6.9. 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): Store departments
The store shall be subdivided into eight departments as follows:

1. Administration and accounting department:
it shall be separated from the other stores departments and:
   a. Equipped with necessary equipment (offices and cabinets) necessary for the management of the store and reception of suppliers, guests … etc.
   b. Equipped with an adequate number of easy chairs fabricated from heavy duty material being non-absorbent of water and anti-rust with smooth surfaces for easy cleaning.
   c. Place stickers sized at least 10 x 15cm in suitable locations showing “No Smoking”.

2. Department for reception of primary materials:
   a. It should be located at the front of the store and shall be equipped with a walk-in scales and a set of tools and equipment such as sorting tables … etc. as required.
   b. The department shall be equipped with electric hoists to move the raw materials from the trucks to the warehouse taking care not to allow access of vehicles inside the warehouse under any circumstances.
   c. Beware not to expose the raw materials upon receiving to weather conditions such as direct sunlight, rain, and environmental pollutants such as smoke, dust, insects and rodents.

3. Preparation and processing department:
   a. It shall be equipped with such tools and equipment necessary to practice the activity as per work capacity.
   b. It should be equipped with the adequate number of tables, hand washing basins, refrigerators and freezers and waste containers.
   c. It shall be required to comply with the good manufacturing requirements as to temperature, humidity, ventilation … etc. in addition to applying good health practices.
4. Packaging and wrapping department:
   a. It shall be equipped with automatic, semi-automatic and manual packaging and wrapping equipment adapted to the production capacity and with adequate number of scales, packaging and wrapping materials … etc. as required.
   b. Good manufacture practices as to temperature, humidity, ventilation … etc. as well as good health practices should be observed.

5. Primary materials warehouse: It shall be subdivided into smaller stores as required provided all general and special requirements of nutritional warehouses shall apply as follows:
   a. Raw materials warehouse: for storing foodstuffs either that do not require a specific temperature and are stored at room temperature 25°C or that require cooling (4°C) or freezing (-18°C).
   b. Packaging and wrapping materials warehouse which shall be equipped with hermetically closed cabinets and relevant racks.
   c. A separate warehouse bordered by stationary or mobile partitions for storing cleaning and decontamination materials and janitorial equipment kept in hermetically closed cabinet. Signs should be placed to guide the workers to the store.
   d. Spare parts warehouse:
      1. Stores all spare parts coming into contact with foodstuffs in a clean environment away from the flooring.
      2. Dispose of the used and dirty conveyor belts and restrict it use again.
      3. Properly keeping the food facility authorized lubricants to prevent its contamination.

6. Final products warehouse:
   a. It shall be located at the back end of the preparation and processing stores and be reserved for storing final products ready
for distribution provided all general and special requirements of foodstuffs warehouses shall apply.

b. The department shall be equipped with electric hoists to move the raw materials from the trucks to the warehouse taking care not to allow access of vehicles inside the warehouse under any circumstances.

c. Beware not to expose the raw materials upon receiving to weather conditions such as direct sunlight, rain, and environmental pollutants such as smoke, dust and insects.

7. **Laboratory (if any):**
   
a. A store lab shall be set up and furnished with the instruments and devices necessary for sampling and conducting quality tests (microbiological and chemical) provided it shall be run by qualified, trained and experienced lab professionals.

b. Inspect raw materials to determine its compatibility with the relevant approved standard specifications.

c. Inspect samples of the final product to ensure validity for human use subject to approved standard specifications.

8. **Show and sale outlet (if any in the honey processing and packaging stores):**
   
a. It should be equipped with racks to show the various honey products in all types and package sizes and shapes.

b. It should be equipped with safe pest control fighting means.

c. It should be well ventilated and located way from any humidity source.

**Article (8): Equipment**

1. Provisions of clauses 1, 2, 3, 4, 5, 7, 8, 9, 10, 11, 12 and 13 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. Equipment for purification, roasting, cooling, drying … etc. and other equipment required for preparing foodstuffs before packaging and wrapping in adequate number and appropriate capacity to the intended purpose.

3. Equipment for cleaning, drying, sorting and moisturizing dates in the stores of preparation and packaging of dates in such adequate number and in appropriate capacity to the intended purpose as well as other equipment of the production line of manufacturing, packaging and wrapping of dates as required.

**Article (9): operation, maintenance and calibration**

Provisions of 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.

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

Provisions of 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.
Chapter 3
Special Requirements
Article (11): General

Special health requirements:

The set of additional controls to be observed in foodstuffs preparation, packaging and wrapping stores involving the production phases of various foodstuffs starting from receiving raw materials till the packaged and wrapped final products for the purpose of producing safe and high quality products.

Article (12): Foodstuffs preparation, packaging and wrapping stores

12.1. Primary materials

1. It’s strictly forbidden to use primary materials showing signs of damage, spoilage, expired or supplied from unknown sources.

2. Obtain the foodstuffs from those sources compliant with the legislations provided it shall maintain its physical properties and be valid for human use and compliant with the relevant standard specifications.

12.2. Storage of foodstuffs:

a. All foodstuff items shall be stored away from insects, rodents and other contamination sources and be preserved in a healthy matter either at the room temperature (25°C), by refrigerating (4°C) or freezing (-18°C).

b. Arrange foodstuffs inside the refrigerators such that to avoid contamination and prevent cross spoilage according to validity dates and be rotated based on FIFO method.

c. Store the foodstuffs and release it from the warehouses such that to prevent contamination.

d. Store the foodstuffs separately on the flooring platforms or on separate plates or holders at a height of not less than 20 cm above the flooring and at a distance of at least 45 cm from the ceiling and wall and allowing enough space between the stacks of foodstuffs to allow inspection, cleaning and environmental ventilation.

e. Ensure easy production of the handover documents or product
The Health Requirements Regulations for Dry Packing Stores

Datasheet and the rotation of the inventory in an appropriate manner based on FIFO method.

**12.3. Packaging and wrapping materials:**

Various and suitable packaging and wrapping materials may be used to packaging and wrapping all foodstuffs authorized for production under the license provided this shall not conflict with the applicable standard specifications issued regarding the foodstuff related packages which should meet the following:

a. It should be made from non-harmful materials, be clean, dry and hermetic.

b. It should be brand-new of attractive shape and shall provide protection to the products without changing its features or validity for human use.

c. It should not cause any undesirable changes during handling or storage provided the cover shall be reusable.

d. Packages and wrappers shall be packed into suitable, clean and whole cartons.

e. It should be impermeable or absorbent to water vapor, odors or gases, sturdy to withstand transport, storage and handling conditions without enduring any mechanical damage.

f. It should not be misleading to the consumer and shall not a hazard in use.

h. In case of external printing, the used inks should be stable, indelible and shall not perfuse to the inside of package.

h. The package size should correlate with the size and quantity of packed material and should not be in a pharmaceutical form.

**12.4. Packaging and wrapping:**

a. The packaging and wrapping process may be conducted automatically, semi-automatically or manually provided all the tools and equipment used and surfaces coming into contact with the foodstuffs are clean, dry and in good condition on permanent basis and anti-rust and
compliant with the applicable standard specifications.

b. Separate packaging and wrapping of foodstuffs of different properties.

c. Dress a list of the packaged and wrapped items of foodstuffs in a prominent location at the store.

12.5. Food label:
A food label shall be placed on any foodstuff including packaged and locally wrapped ones to indicate the following:

a. Food name: if a common or popular name is unavailable, use an appropriate descriptive name such that it shall not be misleading or confusing to the consumer.

b. Ingredients: the following information shall be shown on the food label:
   1. A list of all food ingredients in a descending order of weight, time of manufacture of the food. Foods made of only one ingredient shall be excluded.
   2. Disclose the foodstuff allergens of the facility according to the Saudi technical regulations No (SFDA.FD 56/2018).

c. Nutritional facts: includes the packaged foodstuff nutritional value, to contain the following basic values: (carbohydrates, fats, protein, nutritional fibers, energy), labeled in SI system (gram, milligram, microgram and international unit) and label the energy in calories (Kcalorie).

d. Net content: it shall indicate the net contents in volume regarding liquid foods or in weight regarding solid foods or by weight and volume regarding semi solid or viscous foods.

e. Name and address: to indicate the name and address of the manufacturer, packing agent, distributer, importer, exporter or seller.

f. Country of origin: to indicate the package country of origin in order to avoid misleading or cheating the consumer.
g. Batch number: to be placed on all food labels indicating the production batch number in salient letters or any other indelible signs.

h. Date, instructions for storage and use: to indicate the production and expiration dates as follows:
   1. Regarding the food products valid for less than three months: (day/month/year) and more than three months: (month/year).
   2. Expiration date shall be excluded for the following products:
      • Fresh fruits and vegetables including unpeeled, uncut or potatoes treated in any way.
      • Bakery products or ready to eat pies which is often consumed within 24 hours of manufacture.
      • Bottled vinegar.
      • Non-fortified table salt.
      • Solid sugars.
      • Candy products made of various sugars with added flavors and colorants or both.
      • Chewing gum.
      • Diversified dry and dried legumes, non-cooked and non-canned such as fenugreek, peas, white beans.
      • Dried vegetables, aniseed, cloves, saffron
      • Condiments, and whole spices.
      • Tea.
      • Rice.
   3. To indicate on the food label any special storage conditions if the validity date depends thereupon.
   4. To indicate on the food label the instructions for using the product including such instruction of re-preparation if the foodstuff so requires in order to guarantee proper use.

i. Language: the food label and indications in Arabic language, and upon using another language/s, the data in all such languages should
be identical to the Arab language.

j. The food label data of the packaged foodstuff should be identical to the original food label data of the original material adding the phrase: (packaged in the Kingdom of Saudi Arabia).

k. The validity of the packaged foodstuffs should not exceed the validity of the original foodstuffs before packaging.

12.6. Storage and transport of the final products:

1. Packaged products shall be stored in such a way to comply with the good storage requirements at a storage temperature of 25°C, 4°C or -18°C according to the type of foodstuff.

2. Warehouses shall provide good ventilation, lighting and cleanliness provided that all general and private health requirements regarding food warehouses.

3. Treatment and transport of the final products should be done in such a way to prevent contamination.

4. Final products shall be moved inside the facility or dispatched in transport means that provide protection of the products against physical, chemical and biological contaminants and air pollutants that may result in change in its features or to damage.

Article (13): Honey preparation and packaging stores

13.1. Raw honey:

Raw honey supplied to the honey preparation and packaging stores should be compliant with the applicable standard specifications and hence meeting the following requirements:

a. It should keep all its natural properties as to the following:

1. Color: the original color of honey comes from the components solved in water from a vegetable origin secreted in the nectar. The presence of such components depends on the type of plant and atmospheric conditions, therefore the color of the honey varies from almost colorless to dark brown.

2. Viscosity: it is composed of the liquid viscous, partially or entirely
crystallized honey. The viscosity of the honey is proportionally related to its concentration i.e. inversely proportional to the moisture content in the honey.

3. The taste, odor and sweetness of the honey varies with different plant source of the nectar.

b. It shall be strictly forbidden to add any food ingredient to the honey such as food additives or other additives made from honey.

c. It should be free from any substance, flavor, foreign material or any spoilage agent absorbed from the environment during treatment or storage.

d. All type of honey should be absolutely free from insects and various stages or parts thereof.

e. It shall be free from fermentation, frothing, pollens, no nectar or any honey ingredient removed, if such is unrealizable upon removal of the foreign organic or non-organic materials.

f. Honey should not be heated to a temperature where it original composure changes or that may affect its quality or both. The treatment temperature used with the aim of preventing or retarding crystallization shall be 55°C and it may not be heated to the point of inhibiting or controlling the natural enzymes in it.

g. Avoid using the chemical or bio-chemical treatment methods to affect the honey crystals.

h. The honey should be free from heavy metals that may be present in such quantities that constitute a hazard to the consumer health.

i. The maximum limits of insecticides and veterinary medicines in the honey should not exceed the limits provided for in the applicable standard specification.

j. The microbiological (leavening agents and molds) limits should not exceed the limits provided for in the applicable standard specification.

13.2. Storage of raw materials:

a. Store each type and honey variety separately under a temperature
ranging 25 ± 5°C and release it from storage in such a way as to prevent contamination.

b. The handover date should be clearly visible on the lower unit of the loading platform or on each individual container, provided that the warehouse shall keep a special register for recording the supplied amounts of honey, type, source and name of the original producer and his address and telephone number.

c. Store the raw materials at a distance of 45 cm (18 in.) on loading platforms or on separate plates or holders.

d. Observe an adequate distance between the rows of stocked raw materials to allow inspection and cleaning.

e. Storage areas should be clean, well ventilated and illuminated and dry, provided that the raw materials shall be protected from condensers, sewerage, dust, dirt chemicals and other contaminants.

f. Raw materials shall be rotated on the FIFO basis.

13.3. Straining and homogenization:

a. Each type of honey should be strained separately using an anti-rust strainer that prevent transmission of harmful materials to the honey and further prevents transmission of any color, taste or odor and shall be smooth and easy to clean and decontaminate. The honey shall then admitted to disposable piece of linen to separate suspended impurities (e.g. comb fragments, dead bees, wax fragments, frame wood cuttings) and any foreign substances.

b. Each type of honey should be homogenized separately. Avoid mixing different types by using homogenization equipment dedicated to this purpose made from anti-rust materials easy to clean and decontaminate.

13.4. Packaging materials:

a. It shall be made from heavy-duty and sturdy materials to withstand handling operations and not harmful to health.
b. It should be brand-new, attractive in shape and hermetic.
c. It should not change the natural properties of the packaged honey and shall not interact with it and be compliant with the applicable standard specifications.

13.5. Packaging:
Strained and homogenized honey shall be packed in packages of various shapes, types, sizes and weights provided a food label shall be placed on the package all in observing the following controls:
   a. It’s strictly forbidden to mix various types of the local honey upon packaging.
   b. It’s strictly forbidden to mix local honey with another imported upon packaging.
   c. Packaging process shall be conducted automatically, semi-automatically or manually provided all the tools and equipment used and surfaces coming into contact with the honey are clean, dry and in good condition.
   d. The food label should be original, irremovable, with clear data printed in Arabic language in indelible ink, provided it shall contain all the information provided for in the food label specification.

13.6. Storage and transport of the final product:
   a. A barcode should be placed on all the final products that can easily be spotted by the consumer.
   b. The barcode shall meet the legal packaging requirements and dispatch identification and shall be used in the retrieval programs.
   c. Packaged products should be stored in compliance with the good storage requirements such that the storage temperature shall range from 25 ± 5 °C away from direct sunlight.
   d. The warehouse should provide good ventilation, lighting and cleanliness provided that all the general and special health requirements on foodstuffs storage shall apply.
e. Final product packages shall be treated and dispatched within a range from $25 \pm 5 \, ^\circ C$ in such manner as to protect it from mechanical damage and contamination.

f. Final products shall be dispatched inside the facility within covered means to protect the products from spoilage resulting from atmospheric conditions.

**Article (14): Date fruits preparation and packaging stores**

**14.1. Raw honey:**

**a. Date fruits:**

1. It should be in the appropriate ripe stage allowing it to withstand transport and handling.
2. It should be free from live insects, various insect stages and secretions.
3. It should be free from visible mold.
4. Each type should be similar and homogenous in color, size and shape.
5. It should be free from diseases, non-pollinated dates and emaciated dates.
6. It may be washed and pasteurized, dried and moisturized to control the moisture content.
7. A single fruit average weight should not be less than 4 gm for the pitted dates and not less than 4.75 gm. for the whole fruit.

**b. Other primary materials:**

1. All additives such as natural sugars and glucose syrup, flour, vegetable oils, sesame paste, glycerol and sorbitol in case of dates coated with glucose syrup and the natural flavors in case of stuffed dates shall be compliant with the relevant standard specifications.
2. All raw materials such as coconut, almonds … etc. authorized for use shall maintain its natural properties, free from fungal or insect infections or any other sign of damage and spoilage provided it shall comply with the relevant standard specifications.
14.2. Handover of primary materials:

a. Dates handover:
   1. It’s strictly forbidden to receive loose dates loaded on the vehicles’ beds.
   2. The dates should be packed in plastic inside clean and dry containers made of anti-rust or plastic materials.
   3. The containers should be borne by clean and dry transport means provided it shall be arranged using panels or partitions to separate the containers. It shall not be allowed to stack the containers without using such panels.
   4. Types should be supplied separately (each type on its own) and it’s strictly forbidden to mix types.

b. Inspection of dates:
   Supplied dates shall be inspected for safety and validity for human use and to determine if it complies with the applicable standard specifications and extent of insect infections in order to control the fumigation to be undertaken before manufacturing phases.

14.3. Storage of the primary materials:

a. Identify properly the primary materials containers in order to guarantee its safety and tracking.

b. Containers shall be kept in all times on plastic platforms and it shall be strictly forbidden to store it on the flooring. Leave adequate passage for ventilation and follow-up.

c. Storage should be conducted using means to protect dates from mechanical damage or spoilage.

d. Dates should not be stored in excess of the storage capacity of the cold room.

e. Dates should be stored refrigerated at the appropriate temperature and relative humidity to prevent growth of fungi cause of damage and spoilage.

f. Preserve the other primary materials (coconut, almonds … etc.) at
a temperature not exceeding 25°C and there should absolutely no humidity source in order to prevent fungal growth that shall spoil the dates. It should be visually inspected before use to exclude the damaged and contaminated ones.
g. Rotation shall be based on FIFO method.
h. The storage areas should be clean, dry, well ventilated and illuminated provided that the raw materials shall be protected from condensers, sewerage, dust, dirt chemicals and other contaminants.
i. Observe an adequate distance between the rows of stocked raw materials to allow cleaning and inspection.

14.4. Drying the raw materials:

a. It’s strictly forbidden to unload the supplied dates on the flooring of the store.

b. Construct a cement platform of suitable height of at (25 cm) above the flooring of a suitable area to host the quantity of dates supplied to the store in order to avoid straying on the flooring, provided it shall be coated with clean authorized food grade plastic sheets and which is free from printing or covered with wicker mats.

c. Sun drying is conducted in an isolated area away from dust, smoke and other pollutants taking care to cover the dates during the drying process with white linen or tight anti-rust mesh to prevent the flies and other insects from contaminating the dates or alternatively use the automatic dates ripening and drying equipment.

14.5. Fumigation:

Fumigation shall be undertaken to ultimately terminate the dates’ insect and various stages infestations and prepare it for human use. The following health requirements should be met whether fumigation is done inside rooms or machines designed for this purpose:

a. Primary and final fumigation areas should be hermetically closed to prevent leakage of fumigation gases that may affect the workers and further reduce the efficiency of fumigation.
b. Temperature at the fumigation areas should not be less than 37°C and the relative humidity 50% using tight mesh racks for arranging the dates.

c. The fumigation areas shall be equipped with exhaust fans to be operated after the fumigation process to replace the gases with fresh air. Workers shall be restricted from the fumigation areas unless after wearing masks and ventilation.

d. In case of using boxes in the fumigation process, it should be lined with galvanized sheets or zinc sheets and placing the dates inside the boxes on wire mesh racks.

e. Fumigation gases should be pure and free from impurities, toxic materials and derivatives of heavy metals so as not to damage the dates or affect the consumer.

f. Fumigation time should be accurately determined as the reduced duration affects the fumigation efficiency and completion of process and excess time shall cause damage to the dates and change it properties and taste.

g. Inspect dates after fumigation process to ensure efficiency of the process and termination of insects of all stages.

h. Dates boxes are to be stored at a low temperature -1 - 7°C and relative humidity 65-70% pending packaging or manufacturing.

14.6. Primary sorting and washing of dates:

a. Sort the date fruits to eliminate unripe ones, undeveloped, rotab or that infected with some pest or disease and non-pollinated ones and non-compliant ones. Mechanical conveyor belts shall be used for this purpose (in the modern preparation and packaging store) or sorting tables (in the old-fashioned stores). Good manufacturing practices and good health practices shall apply.

b. Subject the dates on the conveyor belt to a stream of water spray from all sides to eliminate the impurities then transferred to a vibrating
mesh conveyor belt to eliminate foreign substances and disengage the masses of dates.

c. Determine the washing period of dates accurately as extended washing shall affect the thin skin of the fruit leading to water infiltration into the fruit and consequently reducing the dates shelf life.

14.7. final drying, sorting and moisturizing:

a. Final drying shall be conducting using one of the industrial desiccants loaded in pumped hot air, provided that the dates shall be placed on tables made from anti-rust materials with smooth surface to facilitate cleaning and decontamination. Observe the loading rate per table (quantity in pounds/ft²) during drying process.

b. The drying process is conducted in to phases:
   1. First: at a temperature of 60°C until the moisture in the dates reaches 20%.
   2. Second: temperature is increase to 77°C for one hour to complete drying.

c. Rearrange the dates such that the moisture percentage in the monosaccharaides dates shall not exceed 30% by mass and in disaccharides dates not more than 26% by mass.

d. Dates should be sorted and classified according to shape, size, color to the specific grades of packaging and manufacturing.

14.8. Packaging materials:

a. It should preserve the sensorial properties and quality features of the product.

b. The component ingredients should be of food grade and suitable to the properties of the product.

c. It should protect the product against contamination.

 d. It should protect the product against dryness, leakage, spoilage and color darkening.

e. It should not acquire the product any odor, taste, color or any other
foreign properties during storage, handling, and distribution pending final sale.
f. The packages should be balanced in size and shape and be clean and dry.

14.9. Packaging:
a. Packaging of whole, pitted, stuffed and dates paste should comply with all the health requirements provided for in the foodstuffs packaging and wrapping regulation.
b. A final fumigation process should be conducted after packaging to ensure validity for human use.
c. It’s strictly forbidden to use bare hands or feet in arranging dates instead use arranger machine (in sophisticated stores) which should be cleaned and decontaminated on permanent basis.

14.10. Food label:
A food label should be placed on date products in compliance with the relevant applicable standard specification regarding packed foodstuffs labeling to indicate the following:
a. Product name:
   1. Dates, glucose syrup coated dates, stuffed dates or dates paste.
   2. Non-pitted and pitted in addition to the fruit size whether small, medium or large.
   3. Variety may be indicated such as: red Sukkari, yellow Sukkari, Klas or Khodri…
   4. Compact or loose.
b. Name of additives (if used).
c. Type of stuffing or coating material (if any).
d. Country of origin.

14.11. Specifications of whole packaged dates:
a. It should be of the same variety and in the same ripe stage to allows it to withstand transport and handling pending arrival to the consumption place in an appropriate state.
b. It should be free from live insects, its life cycle stages, visible molds and morbid microorganisms.
c. It should be of distinct flavor for each type.
d. It should be similar and homogenous in color, shape and size and the visible part of the package should be representative in terms of quality and variety to the contents.
e. The number of stones in the pitted dates should not exceed two whole stones or four fragments in every 100 fruit.

14.12. Specifications of the date paste:

a. It should be smooth and homogenous in color and texture without darkening, hardening or change in odor or taste.
b. The paste should be free from whole stones of fragments (millings), caps and foreign parts.
c. It should be free from impurities, foreign materials, fermentation and molds.
d. It’s permissible to use one variety or a mixture thereof provided the proportions shall be indicated while colorants are prohibited.
e. The moisture content should not exceed 20%.

14.13. Storage and transport of the final products:

a. The packaged products should be stored in compliance with the good storage requirements.
b. The warehouse should be well ventilated, illuminated and clean and all general and special requirements regarding foodstuffs warehouse shall apply.
c. The final products shall be treated in such a manner that preserve it from mechanical damage, contamination and spoilage.
d. The final products shall be moved inside the facility or dispatched in those transport means that provide protection to the products against physical, chemical and biological contaminants as well as against the atmospheric conditions that affect its features and spoil it.
Article (15): Public hygiene

Provisions of article 10 Public hygiene of the “Regulations on general health requirements for the food preparation, processing and sale stores & public health related facilities” shall apply.

Article (16): 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 (17): Handling customer complaints

a. A system should be set up to handle the complaints related to the products.

b. Appropriate action should be undertaken to address the problem severity and frequency in an effective and diligent manner.

c. Build on the information in the complaints as much as possible to introduce continuous improvements to the product safety, legal obligations and the quality as provided for in the approved standard specification and trying to avoid recurrence.

Article (18): 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 (19): Health control record

Provisions of article 13 Health control record 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 (20): 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 transmissible 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 (21): professional license validity

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

Article (22): 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 (23): 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 (24): 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 (25): Visitors related precautions

All visitors to the food processing premises should observe all the practices of the food handlers including hand washing, hair covering, wearing masks and gloves and should refrain from any activity that may contaminate the foodstuffs.
Chapter 5
Monitoring enforcement of the regulations
Article (26): Monitoring enforcement of the regulations

The ministry of municipal and rural affairs shall be of competence in monitoring these regulations in the stores of foodstuffs preparation and processing stores.