

## Regulation DD-33.0: Messes and Kitchen

- 33.1 A mess, pantry and Kitchen (where applicable) shall be constructed of fire resisting materials and comply with standards required by the Authority. However, note that the provision of kitchen/cooking is not permitted in the Industrial, Warehouse and Factory Building (including offices in the same buildings). Also Refer EHS - Food Establishment Guidelines.
- 33.2 Floors and walls shall be impervious to moisture and capable of being cleaned by washing down. Floors shall be hard-surfaced, non-absorbent & adequately drained. They shall be constructed with waterproof, non-absorbent washable materials without fissures or crevices.
- 33.3 Walls shall be tiled to a height of 2.1m above floor level with glazed ceramic tiles and Floor with unglazed ceramic tiles. Internal walls shall be smooth, waterproof, resistant to fracture, light coloured and readily cleanable. (Refer Food Establishment Guidelines for more details)
- 33.4 Drains from the mess, pantry and Kitchen (where applicable) shall incorporate grease and pea (rice) traps and interceptors.
- 33.5 Working surfaces for preparation of food are to be of stainless steel or other approved impervious material to facilitate cleaning and maintenance of hygienic conditions.
- 33.6 Mechanical extraction with filtration, exhaust hoods and fans shall be provided to all areas involving cooking activities i.e. stoves, gas rings, tandoors etc.
- 33.7 Gas pipes to cookers, rings etc., shall be laid in an approved manner with approved materials i.e. copper or steel tubing, permanent joints, minimum flexible hose and gas leak detection with auto shut off valve shall be provided.
- 33.8 Kitchens shall be fitted with recommended fire extinguishers as decided by the Fire Department.
- 33.9 Layout and construction details of any temporary canteen required during the period of construction shall be approved by the Authority (EHS- Food & Health).