

Regulation DD-50.0: Food Establishment Plan Review (General Guidelines for Design Installation and Construction)

50.1 Introduction

This regulation shall serve as a set of model requirements to help food business achieve a higher degree of compliance with the food regulations, and attain a higher standard of food safety through adoption of good practices.

It is designed to assist food industries with the plan review process by providing technical assistance for the preparation and completion of food establishment plans. Review of proposed plans prior to work being done is to ensure compliance with the safe food handling procedures and regulatory requirements, avoid misunderstanding, and prevent costly errors.

50.2 Purpose & Scope

The goal of this Regulation is to promote a uniform design and construction standards for food establishments which are not only conducive to safe food handling and sanitary facility maintenance but which encourage both.

50.3 Definitions

Contaminant: Any biological or chemical agent, foreign matter, or other substances not intentionally added to food which may cause to compromise food safety or suitability.

Contamination: The introduction or occurrence of a contaminant in food or the food environment that directly or indirectly causes the product to be unsafe for human consumption.

Food Establishment: Means any facility/structure that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption.

- Food establishment includes an element of the operation such as transportation vehicle or central preparation facility that supplies food and food items to a location approved by PCFC-Trakhees.
- Food establishment does not include (a) a produce stand that only offers whole, uncut fresh fruits and vegetables, and (b) a kitchen in a private home, or a bed-and-breakfast operation.

Governing Authority: Ports, Customs, and Freezone Corp. (PCFC) – Trakhees, authorized to ensure compliance with relevant regulations. (Concerned Department: PCFC Trakhees – EHS Food Control Section)

50.4 License and Food Establishment Plan Review Process

a. License

- All food establishments under PCFC – Trakhees jurisdiction shall have valid License issued from Trakhees – Commercial Licensing Dept. or the concerned PCFC Business Units.
- The License shall clearly state the relevant food business activity that the food establishment shall carry-out.

b. Food Establishment Plan Review Process

- All food establishments shall comply with appropriate recognized standards for both the design and construction.
- Proposed new establishment or modification to an existing establishment must have approval from PCFC - Trakhees prior on starting any work/ operation.
- Proposed layouts must be submitted to the concern PCFC – Trakhees Dept. (refer to 50.8, Useful Information/Link) together with all the required documents.
- All submitted applications shall be reviewed for compliance with the existing regulations.
- For minor modifications, refer to Trakhees – Civil Engineering Dept. (Circular-67319/2010/MAS dated: 13-May-2010) should there be any requirement for submission/approval.

50.5 General Requirements

- a. Location - Food establishment shall be sited in an area away from:
- Environmental pollution and industrial activities which pose a serious threat of contaminating food;
 - Pest infested areas;
 - Where wastes, either solid or liquid, cannot be removed effectively.
- b. Premises and Internal Structure
- Food manufacturing plant shall be designed and equipped so that all handling and processing operation can be carried out efficiently, and all materials and products can pass from one stage to the next in an orderly manner.
 - The design, construction and operation of Food Service Establishments, Food Manufacturing units, Food Storage facilities etc. shall be in accordance with HACCP, Food Safety Management System (FSMS) & Good Warehousing Practices (GWP) Standards
 - Internal structure or finishing details of a food establishment should be durable, easy to maintain and should withstand harsh cleaning and disinfection.

For general conditions, refer to PCFC – Trakhees EHS Food Safety Regulations and Standards, 1st Edition 2008, and Dubai Municipality Food Code 2013, or email at Trakhees – EHS Food Control Section (EHS.Food@trakhees.ae) for the most updated information.

- The use of gypsum board/material, and/or any type of wood materials are no longer permitted to be used as walls/partition walls and/or ceiling inside the kitchen, any preparation area, and storage area for fresh/chilled/frozen items. Any proposed finishing materials that falls under this condition must be replaced with approved materials as per the existing requirements.
- Use of vinyl materials (tiles or sheets) for floorings inside the kitchen, any preparation area, and storage area is not permitted in any food establishments including Temporary facility.

c. Facilities

- Air Quality and Ventilation
 - The design and installation of mechanical ventilation systems shall be based on the ASHRAE standards.
- Drainage and Grease traps
 - Manhole or Grease trap (GT) shall not be located anywhere within the food establishment.
 - Adequate numbers of Enzyme-based/ bacterial-dosing Grease trap can be used.

For other facility requirements, refer to PCFC – Trakhees EHS Food Safety Regulations and Standards, 1st Edition 2008, and Dubai Municipality Food Code 2013

50.6 Area requirements

Refer to PCFC – Trakhees EHS Food Safety Regulations and Standards, 1st Edition 2008 or email at Trakhees – EHS Food Control Section (EHS.Food@trakhees.ae) for the most updated information.

50.7 Other Requirements and Conditions

- a. All food establishments with Shisha Practice must have prior approval from Trakhees Supreme Committee and shall comply with the Terms and Conditions to Regulate Shisha Practice in PCFC Jurisdiction issued by Trakhees – EHS Health Dept. on February 2014.
- b. Conditions when proposing food activities (only) in International City:
 - Proposed food establishment that involves cooking must be located in the building's corner area.
 - Any proposed food activities that are classified as "Production or Manufacturing" is not permitted in the said area.
- c. Installation or fixing of chiller room/ cold room in a categorized commercial/residential building is not permitted. Only standard chiller/freezer room or regular freezer/refrigerator shall be permitted depending on the licensed activity.
- d. Use of Container van or Porta Cabin is not permitted to be used for any food activity (i.e. temporary canteen, grocery, kitchen, etc.). Conditional approval is given if the internal structure (internal finishing details) of the container van or porta cabin shall comply with Trakhees EHS requirements.
- e. Any structural proposal for Food kiosk/shop in areas where there are no Water Supply and Drainage Connection directly from the main establishment shall not be permitted.
- f. Open preparation area where there is no ceiling or top covering during food preparation shall be subjected for EHS review and approval depending on the type of food being prepared.

50.8 Useful Link

- a. Trakhees – EHS (www.ehss.ae)
- b. Dubai Civil Defense (www.dcd.gov.ae)
- c. Dubai Municipality (www.dm.gov.ae)

50.9 References:

Food Safety Regulations and Standards, 1st Edition 2008, PCFC Trakhees
Building Regulations and Design Guidelines, 4th Edition, PCFC Trakhees
Food Code 2013, Dubai Municipality

For updates and/or information, visit PCFC-Trakhees website at www.trakhees.ae