

Health Regulations for Restaurants

Chapter One General Regulations

Article (1): A municipal licence shall be obtained from the concerned municipality before operation.

A restaurant shall consist of the following facilities: storage for foodstuff, preparation and washing room, kitchen, dining room and W.C.

Article (2): The restaurant shall be established in a suitable location far from pollution sources and its area shall be not less than 60 m².

Article (3): The floors shall be of non-slip tiles. The walls and ceiling shall be coated with light coloured oil paint. A suitable décor may be made but the floor of the dining hall shall not be covered with carpet. The walls of the preparation, washing and kitchen rooms shall be tiled with white ceramic tiles to a height of two metres, while places near the cooking stoves shall be covered by strong iron sheets.

Article (4): The restaurant shall be equipped with the following:

- a- Lighting, air-conditioners, ceiling fans and exhaust fans.
- b- A permanent source of water provided with filter.
- c- Wastewater drainage system complying with the regulations.
- d- A number of WCs, both for men and women, in accordance with the rules applied in the Sultanate, each WC shall be provided with an exhaust fan, liquid soap and paper towels.
- e- Electrical shock insect-trapping equipment, any openings to be covered with wire mesh.
- f- A First Aid kit .
- g- A container with a tight cover to collect waste for disposal at sites designated by the municipality.

- Article(5): Smoking shall not be allowed inside restaurants except in first class restaurants where certain areas are designated for smoking.
- Article(6): The requirements of the Directorate-General of Civil Defence, ROP shall be adhered to.
- Article(7): Each worker in the restaurant shall have a valid health card issued by the concerned authority. He shall be subject to annual medical examination, or whenever necessary, and appropriate action shall be taken in the light of the examination results. A worker who is infected or suspected of being infected by a disease shall not be allowed to work until he has recovered.
- Article(8): The workers shall wear clean uniform and head-dress, and personal cleanliness shall always be maintained.
- Article(9): One worker or more shall be assigned to clean the restaurant and WCs. He shall wear a different uniform, and neither he nor the cashier shall be allowed to prepare or serve food.
- Article(10): The place of residence of the workers shall be in a place far from the restaurant facilities.
- Article(11): All foodstuff items shall be clean, fit for consumption and in conformity with the Sultanate's specifications.
The sale of cigarettes or any non-edible items is prohibited.
- Article(12): Metal-ware and utensils in the restaurant shall be stainless and the cups made of glass, all to be kept in special places.
- Article(13): Confectioneries and dairy products to be served shall be displayed in a refrigerator placed in the dining hall. Refrigerators for preserving meat, chicken and other foodstuff shall be placed in the preparation and washing room. A separate refrigerator shall be designated for preserving fish

Chapter Two

Storage Regulations

- Article (14): The area of the store shall be not less than 9 metre square and the doors shall be tightly closed to prevent entry of insects and rodents.
- Article(15): Foodstuff shall be kept in wood/iron tables that are at least 30 cm high from the ground and not fixed to the wall.

Article (16): Sewage pipes and inspection chambers shall not pass through the store.

Chapter Three **Regulations for Preparation and Washing Rooms**

Article (17): The area of the room shall be not less than 9 m² and shall be provided with three basins:

The first for washing fruit and vegetables, the second for washing meat and the third for washing utensils. The basins shall be of stainless steel and provided with stopping strainer.

Article (18): One or more tables shall be provided for cutting and shall be covered with a strong and smooth piece of marble or stainless metal.

Article (19): The utensils and tools shall be kept in stainless metal cabinets or shelves, to be placed at a height of not less than 30 cm from the floor level.

Article (20): The preparation and washing rooms shall be separated from the kitchen by a door with sprung hinges.

Chapter Four **Kitchen Regulations**

Article (21): The kitchen area shall be not less than 12 m² and the length of each of its sides not less than 3 metres.

Article (22): The kitchen shall be provided with the following:

- (a) Hand washbasin with liquid soap and hot water.
- (b) Suitable shelves and cabinets for kitchen utensils & tools.
- (c) Tightly closed glass containers for spices.
- (d) Cement base for cooking-stove.
- (e) Delivery window between the kitchen and dining hall.
- (f) An appropriate number of exhaust fans.

Article (23): The use of kerosene and charcoal is prohibited.

Article (24): The kitchen and dining hall shall be separated by a door with sprung hinges, the bottom of which shall be covered with strong iron sheet, and shall only be opened when necessary.

Article (25): If the restaurant serves grills, a suitable place shall be provided for this purpose. A conical cover at a height of 50 cm above the stove shall be installed and connected with a 30 cm diameter chimney, equipped with exhaust fans and a filter. Its base shall be connected to end of the chimney by metal joints. The top of the chimney shall be at least two metres higher than the roofs of the surrounding buildings that are within a radius of 25 m.

Chapter Five **Dining Hall Regulations**

Article (26) The area of the dining hall shall be not less than 30 m² and shall be provided with self-shutting doors.

Article (27): The dining hall shall be provided with the following:

- a) Water cooler with filter.
- b) Hand washbasin in an area of (2x1m) provided with liquid soap, paper towels and electrical dryer.

Article (28): The number of seats in the hall shall be determined on the basis of allocating one square metre of the area for each seat. The tables and chairs shall be of good quality. The tables shall be covered with suitable and easily cleaned covers.

Chapter Six **Local (Traditional) Restaurant Regulations**

Article (29): Local restaurants are those which serve only Omani dishes. They shall be subject to the regulations stated in the previous chapters.

Article (30): The dining hall may be of Arabic style where the customers sit on a carpet-covered floor.

Article (31): All workers in local restaurants shall be Omanis. Those who work in the dining hall shall wear Omani dress.